



BANANA PUDDING WITH WALNUTS

10 min 1h 40 min easy 8 servings

INGREDIENTS

350 g golden syrup
100 g pecan walnuts
120 g sugar
170 g butter, cut into pieces
3 eggs
100 g flour
1 level tsp baking powder
1 level tsp ground cinnamon
20 g brandy
200 g bananas, cut into pieces
1400 g water

USEFUL ITEMS

baking paper, ovenproof bowl,
aluminum foil

PREPARATION

1. Grease an ovenproof bowl thoroughly (glass, ceramic or silicone, 1 liter capacity). Cut and grease 2 round baking paper pieces at the width of the widest part of your bowl, as well as 2 aluminum foil pieces big enough to cover the whole bowl. Add 125 g golden syrup in oven proof bowl and set aside.
2. Place pecan walnuts into mixing bowl and chop **2 sec/speed 4.5**. Transfer into a bowl and set aside.
3. Place sugar into mixing bowl and grind **10 sec/speed 10**.
4. Add butter, eggs, remaining 125 g golden syrup and mix **20 sec/speed 5**.
5. Add flour, baking powder, cinnamon, brandy, bananas and mix **10 sec/speed 5**.
6. Add chopped pecan walnuts and mix **10 sec/speed 3**. Transfer mixture into the prepared bowl. Cover the mixture with the two baking paper disks (buttered side down). Place mould in the center of one of the aluminum foil pieces and seal it on the top part of the bowl. Cover with the second aluminum foil piece and seal it on the bottom side of the bowl. What we are looking for is for the mixture to be totally covered, so that it won't get wet from the steam. Rinse mixing bowl.
7. Add water in mixing bowl. Place Varoma into position, place pudding into Varoma dish and steam **90 min/Varoma/speed 3**.
8. Serve warm.