

# RECIPE

## BANANA PUDDING



### INGREDIENTS

1 c. sugar	8 yolks (save the whites for meringue topping)
½ c. AP flour	½ oz. unsalted butter
¼ tsp. kosher salt	1 tsp. vanilla extract
3 ½ c. milk	

Whisk together the sugar, flour and salt in a bowl. Whisk in ½ c. of the milk and the egg yolks. Heat the remaining milk in a saucepan. Temper the hot milk into the egg mixture and then return the whole thing to the saucepan and cook, whisking constantly until thickened. Remove from heat and whisk in the butter and vanilla. Place plastic wrap on the surface and chill slightly.

Assemble: Small square white dishes. Place a layer of vanilla wafers in the dish. Top with a layer of banana slices. Spread a layer of pudding on top.

Meringue Topping: Make a Swiss meringue with 4 oz. whites and 8 oz. sugar. (heat to 140° over a bain marie then whip). Top half of the puddings with the meringue (not sure how it will hold up...)