

# chattavore

FLUFFY BANANA PUDDING (ADAPTED FROM GOOD EATS VOLUME 3)

serves 8-10

Prep time: 30 minutes

Cook time: 15 minutes

- 3/4 cup plus 3 tablespoons sugar
  - 3 tablespoons cornstarch
  - 1/4 teaspoon kosher salt
  - 2 large eggs
  - 1 large egg yolk
  - 2 cups whole milk
  - 3 tablespoons unsalted butter, cut into 6 pieces and chilled
  - 1/2 teaspoon vanilla extract
  - 1 box vanilla wafers
  - 4-6 just ripe bananas (yellow, not brown!)
  - 1 tablespoon lemon juice
  - 1 1/2 cups heavy whipping cream
1. Combine 3/4 cup sugar, cornstarch, and kosher salt in a medium saucepan. Add the eggs and egg yolk and whisk until well combined. Slowly whisk in the milk until well combined. Cook over medium-low heat until thickened and about 175 degrees. Remove from heat and whisk in the butter, one piece at a time. Add vanilla and whisk to combine. Use a spatula to scrape into a bowl. Press wax or parchment paper down over the surface and refrigerate until completely chilled.
  2. Slice the bananas into 1/4 inch slices. Toss with the lemon juice in a small bowl and set aside.
  3. Using an electric mixer, whip the cream with the remaining sugar until it reaches soft peaks. Carefully fold 2/3 of the whipped cream into the chilled pudding until light and fluffy.
  4. Place a small amount of the pudding into the bottom of a medium bowl. Follow with a layer of vanilla wafers and a layer of banana. Top with 1/3 of the pudding. Repeat twice, finishing with a layer of pudding. Top with remaining whipped cream. Refrigerate until ready to serve.