



MINI BANANA FOSTER WITH NUTELLA®

Cakes / Mini Cakes | Vegetarian | Dinner | Lunch | All year round

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Yields: 12 servings

Portion: 1 banana foster

INGREDIENTS

- 60 g Unsalted Butter
- 100 g Brown Sugar
- 3 ½ tbsp. Rum extract
- 1 ½ tsp. Vanilla extract
- 25 g Chopped Hazelnuts
- 12 20-cm Flour Tortillas
- 3 ⅛ tbsp. Rapeseed Oil
- 3 Medium Bananas

- 260 g Nutella®

PREPARATION

Melt the butter in a frying pan over a medium heat, add the brown sugar, rum extract, cream and vanilla extract.

When the mixture begins to bubble, add the bananas and walnuts. Continue to cook until the bananas are hot.

Remove and place on a tray and refrigerate until cold.

Take a tortilla and spoon 30 g of the mixture onto the middle and roll up like a burrito, folding the sides in.

Place in the frying pan and cook until golden brown.

Take out and cut diagonally. Place on a plate.

As an option, serve with a small scoop of vanilla ice cream.

Drizzle with Nutella® and serve.