

Toasted Brioche with Bananas and Caramel Sauce

(Perfect for Mother's Day brunch)

Ingredients

4 slices brioche bread	4 small ripe bananas, halved lengthways
2 tbsp butter	4 tbsp toasted walnuts, roughly chopped
whipped cream	caramel sauce, homemade or store bought
4 tbsp <i>Nutella chocolate spread</i>	

Method

Melt the butter in a large non stick frying pan. Add the banana halves cut side down. Fry until lightly browned. Flip the bananas and fry the other side. In the meantime toast the brioche bread. Spread Nutella on the warm bread.

Place 2 banana halves on each slice of toasted brioche. Drizzle the caramel sauce over the top. Garnish with whipped cream and walnuts.

Ingredients: Caramel Sauce

3/4 cup sugar	3 tbsp water
4 tbsp butter, cut into cubes	6 tbsp heavy cream at room temperature

Method

Place the sugar and water into a 1quart saucepan (NOT nonstick). Heat on medium heat until the sugar has dissolved. Swirl the mixture in the saucepan occasionally to ensure even melting. Cook until the sugar is a deep gold color.

Remove from the heat and add the butter. Stir until butter has melted. Add the cream, stir until creamy and smooth.

Buon Appetito!