

Serves 4

**Ingredients:**

10 puff pastry sheets (square)

02 ripe bananas

02 tablespoons caster sugar

04 tablespoons icing sugar

02 tablespoons brandy

01 tablespoon raisins

02 teaspoon chopped walnuts

01 tablespoon chopped walnuts

01 tablespoon flaked almonds

01 cinnamon stick

04 scoops vanilla ice cream

Corn oil for frying

**You will also need:**

6 cm x 6 cm stainless steel square pastry cutter

*Custard:*

01 vanilla pod

250 ml milk

03 egg yolks

75 gr. caster sugar

50 ml cream

*Preparation:*

**Custard:**

Split open the vanilla pod and put it in a saucepan with the milk and bring to the boil. Beat the egg yolks with the sugar until they become pale and creamy.

Remove the vanilla pod and pour the milk over the egg yolks, stirring constantly. Pour the mixture into a saucepan and, over a low flame, keep stirring until the mixture begins to stick to the back of the spoon. Don't let the mixture boil or the eggs will congeal. Remove from the heat and mix in the cream before straining and putting in the fridge to cool.

Soak the raisins in the brandy, set aside.

Cut 8 of the pastry sheets with the pastry cutter cut and fry them in hot oil until they are crispy. Remove from oil and let them drain on kitchen paper. Cut the remaining sheets in half diagonally, to form 4 triangles, which will be used as decoration. Fry them and then dust with icing sugar and set aside.

Chop the bananas. Melt the sugar, add the cinnamon and the bananas. When the bananas are cooked, remove from the heat, add the raisins and brandy, walnuts and almonds and put in the fridge to cool.

*Serving:*

Put the custard in the centre of the plate. Put a sheet of pastry on top of the custard, put the banana and nuts mixture on top of that, cover with another sheet of pastry, add a scoop of vanilla ice cream on top of the second sheet and stick the corner of a pastry triangle into the ice cream so that it stands up like a sail.

