

## ***Hot banana soufflé with vanilla sauce***

### **INGREDIENTS**

50g banana puree  
15 g sugar  
15 g butter  
2 white eggs  
½ litre milk

### **Vanilla sauce**

½ litre milk  
5 eggs  
50 g sugar  
1 vanilla stick

### **METHOD**

- Mix 50 g banana puree with 2 eggs yolk
- Add white eggs and sugar to mixture
- Pour mixture in individual ramekins
- Cook in oven at 200° C for 5 minutes

*Buttered & Sugared.*