



14/ **Dessert**

BANANA LOAF

 60 MIN /  EASY

Ingredients for 1 loaf tin:

190 g '00' type flour, sifted
100 g softened butter
3 ripe bananas
120 g sugar
2 eggs
50 ml fresh cream
the grated zest of one lemon
a sachet of baking powder

Separate the eggs and beat the whites until they form stiff peaks.

Cut the bananas into small pieces, place them in a bowl and mash them with a fork.

Cut the softened butter into small pieces, place it in a bowl and beat it with the sugar.

Then mix in the mashed bananas, cream, flour, egg yolks, grated lemon zest, baking powder and beaten egg whites. Mix together carefully to keep the air in the mixture.

Pour the batter into a buttered rectangular loaf tin and bake for about 45 minutes in an oven pre-heated to 160°. Remove from the oven and leave to cool.

Our tip is to cover the loaf with chocolate melted over a bain marie with a little cream.