

Dark Chocolate Banana Spring Rolls with a Creme Anglaise sauce

(serves 6)

Ingredients:

6 Bananas
1 cup of dark semi sweet chocolate
1 cup of bittersweet chocolate
1/2 cup of butter (melted)
1 packet spring roll wrappers
Vegetable oil for frying

Crème Anglaise Sauce:

2 cups of heavy whipping cream
3 egg yolks (whisked)
1 tablespoon of vanilla extract or paste
1/3 cup of castor sugar
Fresh Mint and Edible flowers for garnish

Method:

- 1) Make Creme Anglaise first. Place heavy whipping cream in a non stick saucepan on a med heat, add sugar and vanilla and stir. When sugar has dissolved stir in egg yolk, do not stop stirring, continuing to stir until the sauce has thickened - to test pour sauce onto the back of a dessert spoon - if it sticks and doesn't slide off - it is good to go. Set to one side to cool down, then refrigerate.
 - 2) To make spring rolls, in a sauce pan add butter and chocolate, stir on a low-med heat until the chocolate has melted. Remove from heat. Cut banana into small cube size pieces, mix in chocolate.
 - 3) Heat non stick fry pan to a med heat, add a drizzle of vegetable oil.
 - 4) Prepare spring rolls by place 2 wrappers together in a diamond shape. Add a dollop of mix to the centre, fold diamond from the bottom up firmly, fold left and right side of the diamond, continue to fold up, you should be now left with the top tip of the diamond, wet the tip with water and continue to roll like a cigar (or spring roll).
 - 5) Place in frying pan, continue to turn until lightly golden, remove and drain on paper towel. Make 5 more.
 - 6) Cut spring roll on a diagonal cut in the middle, prop on top of the other piece. Drizzle Creme Anglaise. Top with fresh mint and a edible flower.
- Enjoy.

