



Beaufort House Inn ~ Asheville NC 28801
www.beauforthouse.com

Banana Bread Pudding Madeira Custard

Ingredients:

Single Batch: 6 servings = 3.5 cups custard	Double Batch: 12 servings = 7 cups custard
<ul style="list-style-type: none"> • 3 cups Half n Half • 4 large egg yolks • ¼ cup cornstarch • ½ cup white sugar • Pinch of salt • 2 Tbs butter • 2 Tsp vanilla extract • 4 bananas - ½ banana per serving • Mini loaves of banana bread • 1 mini loaf = 4 servings 	<ul style="list-style-type: none"> • 6 cups Half n Half • 8 large egg yolks • ½ cup cornstarch • 1 cup white sugar • Pinch of salt • 4 Tbs butter • 4 Tsp vanilla extract • 8 bananas - ½ banana per serving • Mini loaves of banana bread • 1 mini loaf = 4 servings

Preparation:

Make the custard:

- Bring Half n Half to a simmer in medium pan over medium heat.
- Whisk the egg yolks, cornstarch, sugar and salt in a large bowl.
- Gradually pour ½ cup hot cream into the egg mixture to “temper” the eggs, whisking constantly.
- Pour this mixture back into the Half n Half pan and cook on medium heat, whisking constantly until thick and bubbling... 3-5 minutes
- Strain through large wire mesh sieve in a non-metal bowl. Press custard through sieve with spatula.
- Stir in butter and vanilla until smooth
- Cover with saran wrap directly on the custard top to prevent skin from forming overnight. Label and refrigerate.

Presentation:

- Before serving, bring custard close to room temperature and “loosen” by adding 2 Tbs Madeira and whisking vigorously to bring back creamy texture.

In fruit compote stemmed glassware:

- Cut 4 slices of fresh banana into bottom of compote
- Spoon loosened custard over 1st banana layer to cover
- Cut off ends of mini banana loaf and set aside. Cut remaining loaf into 4 equal slices
- Place one slice of banana bread gently on top of 1st custard layer
- Spoon 2nd custard layer on top of banana bread
- Top each serving with 2 slices of fresh banana
- Grate fresh whole nutmeg over top just before serving