

Banana a La Creole

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Ingredients:

- 14 rpe bananas.
- 4 tablespoons of water.
- 4 tablespoons of brown sugar.
- 6 tablespoons of lime juice.
- 2 tablespoons of sugar.
- 1 cup of cream.
- 2 grated coconuts remove dark skin before grating.
- 1 orange.

Preparation:

Slice 12 bananas and arrange in layers in a greased oven proof dish. Sprinkling the lime juice, water and sugar between each of the layers.

Bake untill the bananas turn a reddish colour. Then leave them to cool.

Whip the cream gradually adding the sugar. Once whipped, stir in half of the grated coconut and spread the mixture over the baked bananas. Sprinkle the remaining coconut on the top.

Chill.

Slice the 2 remaining bananas and dip them in lime. Arrange on top alternately with orange sections.