

GRILLED BANANAS WITH SALTED TOFFEE SAUCE

{SERVES 6-8}

INGREDIENTS:

- 1/2 cup golden syrup
- 1/2 cup brown sugar
- 1/2 cup cream
- 50g butter
- 1 t vanilla essence
- A good pinch of coarse salt
- 4-6 large bananas, peeled and halved lengthways
- 3 T brown sugar

METHOD:

1. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
2. Place the Frying Dish and the Dome Cover on your Cobb Cooker and let it heat up for at least 5 minutes.
3. Melt all the ingredients together (except the coarse salt) and bring to the boil with the Dome Cover on, in the Frying Dish for about 15 minutes. Stirring occasionally.
4. Remove the pan and set aside. Now is the time to add the salt if you would like to. (Some people prefer an un-salted toffee).
5. Heat the Griddle attachment on the Cobb Cooker with the Dome Cover on for 5 minutes.
6. Sprinkle the banana slices lightly with brown sugar and grill until caramelised, turning very gently.
7. Serve the grilled bananas with the warm salted toffee sauce.

PLEASE NOTE: The Cobb Supreme does not come with a Frying Dish accessory and therefore you will not be able to make the toffee sauce.

FUEL:

- Cobb Compact - 1 CobbleStone
- Cobb Premier - 1 CobbleStone or 10 briquettes
- Cobb Supreme - 1 CobbleStone or 10 briquettes
- Cobb Premier Gas - Medium to maximum heat.