

Chocolate-Banana Pudding

1- 600ml cream

140g chocolate

2 tablespoon icing sugar

2-3 packs chocolate waffles

3 bananas

Method: Using Delicake cake ware

Assemble, Delicake base & sleeve.

In a small saucepan, bring cream to boil over medium heat. Remove from heat and add chocolate and let sit for 5 minutes. Add icing sugar and whisk to combine all ingredients.

Cut 2 bananas, slice on an angle.

Place chocolate waffles first and pour in chocolate mixture then a layer of bananas, repeat the process of waffles and chocolate.

Put lid on and refrigerate for 2 hours minimum or one day.

Just before serving add another banana sliced on top.

Remove sleeve upwards from the base. Cut & serve from the base.

You can re-assemble sleeve and lid to store back in the fridge.