



# Individual Bruleed Banana Puddings with Cinnamon Graham Crackers

Recipe created by Chef Casey Thompson

For the custard:

¼ cup and 2 T sugar  
3 T cornstarch  
¼ tsp salt  
3 cups 2% milk  
3 egg yolks, lightly beaten  
1 T and 1 ½ tsp butter  
1 ½ tsp real vanilla extract  
1 vanilla bean, split

cinnamon graham crackers  
heavy whipping cream  
confectioners sugar  
granulated sugar to top the bananas



In a medium saucepan, combine sugar, cornstarch and salt. Slowly over medium heat add milk. Add vanilla bean. Whisk to combine ingredients. Cook over medium heat until thick and bubbly, stirring constantly. Reduce heat to low and cook 2 minutes longer.

In a small bowl, add a few T. of hot milk to the beaten eggs to temper. Add egg mixture to the milk in the pan slowly while constantly whisking. Once egg mixture is added, cook an additional 5 minutes. Whisk in butter and extract. Remove from heat and allow mixture to cool for 15 minutes. Remove from the hot pan and place into a bowl. Cover by pressing down on the pudding with plastic wrap so as to not allow it to get a skin. Chill for 30 minutes.

When ready to assemble, place crackers in a food processor and grind into a course grind. Slice bananas and set aside. Layer bananas into individual serving dishes. Next add pudding. Place a layer of cracker crumbs on top of pudding and continue layering as many times as you would like. For the top of the puddings, slice a half of a banana on a bias and as thin as possible. Flatten slices out and round them into a circle. Sprinkle sugar on top of bananas. Using a kitchen torch, brulee the top of the banana circle. Lay ring on top of the pudding. Top with a dollop of whipped cream if desired.