

BANANA PUDDING



CHEF JUNIOR



TRY IT
AT HOME!

WHAT YOU'LL NEED:



Kroger® Chef Junior
Slicer



measuring
spoons



stovetop



large pot



whisk



measuring cup



6 plastic cups



large bowl



plastic wrap



spoon

FULL RECIPE

INGREDIENTS:



2 cups
skim milk



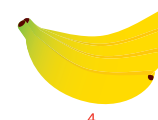
2
egg yolks



1/3 cup
sugar



3 Tbsp
corn starch



4
ripe bananas



vanilla wafers



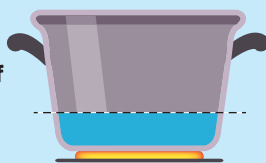
pinch of salt



whipped cream

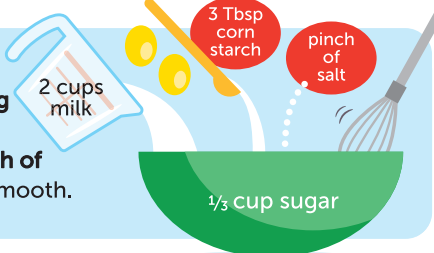
1

In a large
pot, bring
2 inches of
water to
a boil.



2

In a large bowl,
combine milk, egg
yolks, sugar, corn
starch, and a pinch of
salt. Whisk until smooth.



3

Place bowl over
simmering
water; whisk
until thick, about
10 minutes.



4

Remove
pudding
from heat.



5

Slice the bananas.



6

Line
cups
with
banana
slices.



7

Pour the hot
pudding mixture
over the bananas,
covering them.
Smooth tops.



8

Cover with
plastic wrap and
refrigerate for at
least one hour
before serving.



9

Top with vanilla
wafers and
whipped cream.

