



CHEF INSPIRED DESSERT CONCEPTS

RECIPE: Grilled Elvis
Banana Jam
Sammie

INGREDIENTS:

- Banana Yogurt Swirl Pullman
- Whipped Nutella Cream
- Strawberry Jam
- Fresh Baby Bananas

DIRECTIONS:

Grill a slice of Banana Pullman bread to golden brown. Cut slice in half.

Brush plate with Nutella.

Place a spoon of Nutella crème in center of plate.

Place grilled Pullman on top of Nutella crème.

Place a spoon of strawberry jam on top of grilled Pullman.

Garnish with sliced baby bananas and caramelized hazelnut brittle.



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RECIPE: Whipped Nutella
Cream

INGREDIENTS:

- $\frac{3}{4}$ cup Nutella hazelnut spread (about $\frac{1}{2}$ jar)
- $\frac{1}{2}$ cup heavy cream
- 1 tsp coarse sea salt
- 1 tbsp Brandy (optional)

DIRECTIONS:

Place Nutella into a medium bowl

Heat the cream in a small sauce pan over medium heat

Bring just to a boil and pour over the Nutella

Whisk until smooth

Stir in the sea salt and Brandy

Cool ganache

Whip ganache with wire whip