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Fairtrade Fortnight Banana Split with

Easy Chocolate
Sauce

You will need (serves 2):

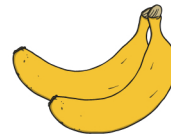
For the chocolate sauce:

- 75g Fairtrade (70% Cocoa) chocolate broken into squares
- 25ml whipping cream
- 25g unsalted butter, cubed
- 25g Fairtrade Golden Syrup



For the banana splits:

- 2 medium Fairtrade bananas, peeled and sliced lengthways
- 25g Fairtrade Golden Caster Sugar
- 4 scoops Fairtrade vanilla ice cream, to serve
- Fairtrade Golden Syrup to drizzle



Directions

1. Place a heatproof bowl over a saucepan of simmering water making sure the bowl doesn't touch the water.
2. Add the chocolate, cream, butter and Golden Syrup® and stir with a wooden spoon for 1-2 minutes until melted and all the ingredients are combined.
3. Turn off the heat as the water beneath the bowl will keep the sauce warm.
4. Preheat the grill.
5. Place the bananas on a baking tray cut side uppermost, sprinkle over the golden caster sugar and grill until golden and caramelised for 3-4 minutes.
6. Place 2 scoops of ice cream on each plate and arrange the banana halves beside them. Drizzle some golden syrup over the grilled bananas and chocolate sauce over the ice cream.
7. Serve and enjoy the taste of Fairtrade!