

BANANA & CHOCOLATE BREAD

INGREDIENTS:

- ★ Banana (3 units)
- ★ Butter (3,5 oz)
- ★ Brown Sugar (4 oz)
- ★ Eggs (1 unit)
- ★ Flour (4 oz)
- ★ Dark coco powder (7 oz)
- ★ Dark chocolate (8 oz)
- ★ Baking soda (1 teaspoon)
- ★ Salt (1 teaspoon)

DIRECTIONS:

- 1. Mix in a bowl the bananas(mashed), egg, brown sugar and butter (melted).
- 2. Mix the flour with the salt, baking soda and the dark coco powder. Add to the previous mix and then add the dark chocolate (in little pieces).
- 3. Put in a pudding mold (previously buttered and flour) cook for 50 minutes at high temperature.

Chef: Enzo Brizuela