RASPBERRY AND CHOCOLATE
CHUNK BANANA BREAD WITH CHOCOLATE GANACHE

Serves: 8-10

INGREDIENTS

Raspberry and chocolate chunk banana bread:

- 1 large egg
- 75 g unsalted butter, melted and cooled to room temperature
- 125 g golden caster sugar
- 2 very ripe bananas
- 160 g plain flour
- ½ tsp baking powder
- ½ tsp bicarbonate of soda
- 120 g chocolate chunks
- 120 g raspberries, chopped into quarters and tossed in 2 tbsp flour

Chocolate ganache:

- 105 ml double cream
- 100 g good quality dark chocolate, broken into pieces

INSTRUCTIONS

1. Preheat the oven to CircoTherm® 170°C and line a 2lb loaf tin with a loaf liner.

2. In a stand mixer, whisk the egg, butter and sugar until combined, then add in the bananas. Whisk again until the banana breaks down and you've got a slightly lumpy liquid.

3. Add the flour, baking powder and bicarbonate of soda and fold together until combined.

4. Add in the chocolate chunks and raspberries. Fold again until just combined.

5. Pour into the loaf tin. Place in the oven for 40-50 minutes until cooked through (you can check this by inserting a metal skewer in the cake, if it comes out clean, it's cooked).

6. Take out of oven, leave to cool for a few minutes, then remove from the tin cool completely on a cooling rack.

7. Now make the ganache. Place the cream in a small pan and heat until almost boiling (just to the point where a few bubbles appear at the edges of the pan). Turn off the heat, add the chocolate to the pan and place a lid on the pan. Leave for 5 minutes, then remove the lid and stir until smooth.

8. Leave the ganache to cool with the lid off for 10 minutes, then pour over the cake, allowing it to drip down the sides of the cake a little.

9. Slice and serve!