

Banana Chocolate Pudding

Indulge in the rich and creamy goodness of this gluten-free Indian dessert made with bananas and chocolate. Perfect for a sweet treat after a meal or a special occasion.



Dessert

Indian

45 min

Total time

Moderate

Difficulty

350

kcal / serving

Ingredients

- 1 ripe banana
- 50g dark chocolate, chopped
- 2 eggs
- 200ml milk

Steps

- 1 Preheat the oven to 180°C.
- 2 In a saucepan, melt the chocolate over low heat, stirring constantly.
- 3 In a separate bowl, mash the banana until smooth.
- 4 In another bowl, beat the eggs and milk together.
- 5 Gradually pour the egg and milk mixture into the melted chocolate, stirring continuously.
- 6 Add the mashed banana to the mixture and stir until well combined.
- 7 Pour the mixture into individual ramekins or a baking dish.
- 8 Place the ramekins or baking dish in a larger baking tray filled with water to create a water bath.
- 9 Bake in the preheated oven for 30-35 minutes or until the pudding is set.
- 10 Remove from the oven and allow to cool before serving.