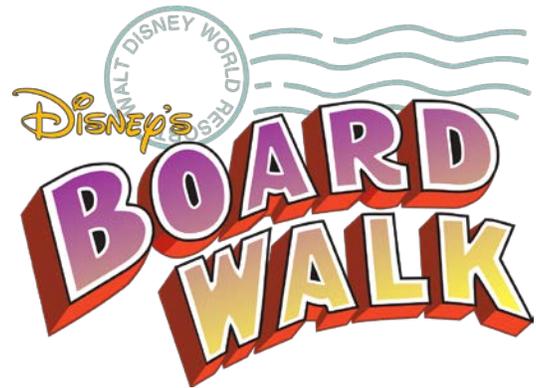


Banana Napoleons

Disney's Boardwalk Resort

Flying Fish Café



Ingredients

- 3 egg yolks
- 2 ½ cups whipping cream, divided
- 1 1/3 cups sugar, divided
- 1 vanilla bean
- ¾ cup butter or margarine, divided
- 5 frozen phyllo pastry sheets, thawed
- ½ cup powdered sugar
- 2 bananas, cut into ¼ inch-thick slices
- Garnishes: sweetened whipped cream, grated chocolate

Directions

1. Whisk together egg yolks and ¼ cup whipping cream; set aside.
2. Combine 1 ¼ cups whipping cream and 1/3 cup sugar in a heavy saucepan. Cut vanilla bean in half lengthwise; scrape seeds into saucepan, and add vanilla bean halves.
3. Bring vanilla mixture to a boil over medium-high heat. Remove from heat; discard vanilla bean.
4. Whisk about one-fourth of hot mixture gradually into yolk mixture; add to remaining hot mixture, whisking constantly. Skim air bubbles from top of mixture. Pour mixture into an 8-inch square pan. Place into a 13x9 inch pan. Add hot water to large pan to a depth of 1 inch.
5. Bake at 300 degrees for 35 minutes. Remove pan from water, and cool. Cover and chill at least 2 hours.
6. Melt ½ cup butter or margarine. Stack phyllo, brushing each sheet with butter and sprinkling with powdered sugar. Cut phyllo stack into 16 (3-inch) squares.
7. Place squares on a parchment paper lined baking sheet. Cover with a sheet of parchment paper and a baking sheet.
8. Bake at 375 degrees for 20 minutes or until golden. Remove from oven, and cool to room temperature.
9. Cook remaining 1 cup sugar and remaining ¼ cup of butter or margarine in a small heavy saucepan over medium heat, stirring until butter melts. Slowly add remaining 1 cup whipping cream, and cook, stirring constantly, 8-10 minutes or until caramel color. Set aside.
10. Cut chilled custard into 6 squares. Place one square on each of 6 dessert plates. Top each square of custard with 1 phyllo square. Drizzle a small amount of caramel sauce around custard.
11. Stir together banana and remaining caramel sauce. Spoon evenly over phyllo squares. Top each with a second phyllo square, and garnish, if desired. Reserve remaining phyllo squares for other uses.

