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# Baked banana with coconut blossom sugar syrup and raw cacao nibs

## Ingrediënten

- 4 peeled bananas
- 300ml water
- 300g Coconut blossom sugar (Amanprana Gula Java Brut)
- A pinch of chili powder
- A pinch of Fleur de Sel (Amanprana Fleur de Sel)
- A pinch of cinnamon
- 2tbsp raw cacao nibs

## Extra info

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### Recept geschikt voor:

4 stuks

### Moeilijkheid:

### Vorbereidingstijd:

minuten

### Bereidingstijd:

20 minuten

### Totale bereiding:

20 minuten

## Gebruikte producten

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De **Amanprana producten** die gebruikt zijn bij het maken van baked banana with coconut blossom sugar syrup and raw cacao nibs

## Bereiding

Put the water together with the sugar in a sauce pan and bring to a boil until all the sugar is dissolved. Add the chili, Fleur de Sel and the cinnamon. Stir well and let it simmer until you get a creamy consistency. Halve the bananas, add and heat until they become slightly soft. Divide over four small plates, sprinkle with a bit of raw cacao nibs and serve. Enjoy!

## Speciale wensen

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- [Vegetarian](#)
- [Gluten free](#)
- [Vegan](#)