



— EST. 1980 —



PAIRS
WELL WITH:
JOY LATE HARVEST,
CHADONNAY

BANANA PUDDING

8–10 servings

Mix together thoroughly in a medium heavy saucepan:

2 cups sugar

3 tablespoons cornstarch

¼ teaspoon salt

Gradually stir in, making sure to dissolve the cornstarch:

3 cups whole milk

Whisk in thoroughly:

3 or 4 large egg yolks

Add:

2 to 3 tablespoons unsalted butter, cut into pieces

Stirring constantly, heat over medium heat until the mixture just comes to a simmer. Reduce the heat to low; stirring briskly, bring to a simmer and cook for

2 minutes. Remove from the heat, and stir in:

1½ teaspoons vanilla

Press plastic wrap directly onto the surface of the pudding and set aside. Have ready:

60 to 70 vanilla wafers

Peel and slice ¼-inch thick:

4 to 5 ripe, firm large bananas

Line the bottom and sides of a 2- to 2½-quart dish with the wafers. Cover with half the pudding and bananas. Arrange a layer of wafers over the top, then cover with the remaining pudding and bananas. Spoon pudding over any exposed bananas to prevent browning. Press plastic wrap directly onto the surface of the pudding and refrigerate for at least 4 hours. Just before serving, cover with:

Whipped Cream

