

Miele

Banana bread

By Miele

30 minutes

Preparation time

1 hour

Cooking time

8 servings

Serves



INGREDIENTS

130g unsalted butter
200g dark muscovado sugar
1 tsp vanilla extract
2 eggs
400g mashed ripe banana (4-5 bananas)
1 tbsp tahini
2 tbsp milk
50g glacè ginger, chopped
240g plain flour
1 tsp baking powder
1 tsp bi-carb soda
1 tsp eight spice powder
1 extra banana
Pinch of salt flakes
Extra, dark muscovado sugar

Eight spice powder

20g juniper berries
30g whole star anise
15g white peppercorns
15g cinnamon quills
15g cloves
1 pinch saffron threads
25g salt
10g cardamom pods

METHOD

Eight spice powder

1. Toast the spices in a large pan over medium heat, Induction setting 4-5 for 1-2 minutes, or until fragrant.
2. Grind all the spices to a fine powder in a spice grinder or mortar and pestle. Allow to cool.

Banana bread

1. Preheat oven on Conventional at 180°C with the baking and roasting rack on shelf position 2.
2. Beat butter, sugar and vanilla in a bowl of a freestanding mixer, using the paddle attachment. Once pale and fluffy, scrape down the sides, then add the eggs one at a time.
3. Add the banana, ginger, tahini and milk, mix again to combine.
4. Sift flour with baking powder and bi-carb soda. Add to the bowl along with eight spice powder and salt. Gently fold to combine, careful not to overmix.
5. Pour mixture into a loaf tin measuring 10cm x 24cm, lined with baking paper.
6. Peel and slice the extra banana from top to bottom, arrange on the surface, sprinkle with extra sugar.
7. Place in the oven on the baking and roasting rack and bake for 1 hour, or until a skewer placed into the centre comes out clean.
8. Leave to cool in the tin for 15 minutes before turning out onto a cooling rack.

Hints and tips

- If your bananas are not ripe, roast on Conventional at 150°C on shelf position 2 for 20-30 minutes until bananas are dark and very soft.