



**Miele**

# Bananas with pistachio and honey topping

By Miele

**5 minutes**

Preparation time

**10 minutes**

Cooking time

**4**

Serves

## INGREDIENTS

50 g shelled pistachios, roughly  
chopped  
1 pinch salt flakes  
4 bananas  
2 tbsp honey

## Miele Accessories

Grilling and roasting insert  
Universal tray

## METHOD

1. Heat a small frying pan on medium heat, induction setting 5. Add the chopped pistachios and toast lightly. Add the salt, remove the frying pan from the cooktop and leave to cool slightly.
2. Place the grilling and roasting insert on the universal tray.
3. Cut the bananas in half lengthways (still in the skin) and place them on the grilling and roasting insert with the cut side facing up. Mix the honey with the pistachios. Spread the pistachio/honey mixture over the banana halves.
4. Place the tray on shelf level 2 and bake on Fan Plus at 200°C with the Crisp Function activated for 10 minutes, or until cooked bananas are caramelised.

### **Additional appliance methods**

#### **Oven with AirFry.**

- Miele's new AirFry function (available in selected ovens) combined with the grilling and roasting insert creates crispier results compared to using the regular Fan Plus setting.
- The bananas can be cooked using the same setting as above but using AirFry. Cooking times may be reduced.