

## Banana & custard pots



Prep: 10 mins  
Cook: 10 mins



Easy



Serves 4



### Ingredients

3 tsp instant coffee granules

½ a 250g pot mascarpone

250ml fresh vanilla custard

1 tbsp icing sugar

2 tbsp sweet marsala (optional)

100g sponge fingers or trifle sponges

2 large bananas, sliced

15g plain chocolate, grated

### Method

- Step 1** Put the coffee into a shallow dish and dissolve in 150ml boiling water. Set out 4 sundae glasses or teacups. Whisk together the mascarpone, custard, sugar and 1 tbsp Marsala, if using, until smooth. Dip a couple of sponge fingers into the now cooled coffee for a few secs until soaked but not soggy, then put into the bottom of one of the glasses, breaking them to fit if needed. Repeat, using enough fingers to make a decent layer of sponge at the bottom of each glass. Drizzle with remaining Marsala, if using.
- Step 2** Spoon over a layer of the mascarpone custard, then top with some sliced banana and a sprinkling of chocolate. Repeat the layers, then chill for 10 mins before serving.

