

## Chocolate Banana Puff

### Ingredients

8 sheets      Puff pastry

### Caramelize Banana Filling

1 tbsp      Butter  
8 pcs      Pisang Emas  
3 tbsp      Condensed Milk  
1 tsp      Vanilla essences  
50 ml      Water

### Extra Topping

Chocolate Chips

### **Method :**

1. Preheat the oven at 180 celcius.
2. To make the filling , cut the banana into big chunks then place in a bowl, then add condensed milk, honey, chocolate chips, brown sugar and mix well before scooping into the ramekins.
3. Prepare 6 ramekin, spoon the filling evenly into all the ramekin, then topped with extra chocolate chips. And then cover with the puff pastry sheet.
4. Brush the surface with beaten egg.
5. Bake for 15 min to achieve a golden-brown colour surface.

