

# Roasted mini bananas with chilli honey and CAMBOZOLA



## Ingredients

### Recipe for 4 servings

- 240 g **CAMBOZOLA**
- 4 soda crackers
- 4 mini bananas
- 2 tbsp chopped walnuts
- black pepper, freshly ground
- 2 tbsp butter
- 2 tsp chilli in acacia honey

## Preparation

Remove the rind from the **CAMBOZOLA**, cut into triangles, and crumble the soda crackers. Dredge the **CAMBOZOLA** triangles in the soda cracker crumbs. Peel the mini bananas and cut them in half lengthwise. Season with pepper to taste and sprinkle with the walnuts. Heat the butter in a coated pan, and fry the mini bananas until golden brown. Arrange the hot mini bananas on plates, carefully lay out the **CAMBOZOLA** triangles, and pour the chilli honey over them shortly before serving.

