

Homemade Nilla Wafers - Edd Kimber

Makes about 50-60

50g unsalted butter, diced
120g plain flour
1/8 tsp bicarbonate soda
1/4 tsp fine sea salt
2 large eggs
65g caster sugar
2 tsp vanilla extract

Banana Pudding

Serves 6

Vanilla Pudding

350ml whole milk
75ml double cream
1 tsp vanilla bean paste
25g caster sugar
35g cornflour
4 large egg yolk
Pinch fine sea salt
125ml condensed milk

To Assemble

250ml double cream
25g condensed milk
1/4 tsp vanilla bean paste
2 large bananas
1x batch homemade Nilla wafers

Preheat the oven to 160°C (140°C Fan) and line two large baking trays with parchment paper.

Add the butter to a small saucepan and heat over low heat until the butter is fully melted. Remove from the heat and set aside for the moment.

Sieve together the flour, bicarbonate of soda and the salt.

In a large mixing bowl add the eggs and sugar and whisk together for about 5 minutes or until the mixture is pale and fluffy. Sprinkle over half of the flour mixture and fold together until the flour has disappeared into the batter. Repeat with the remaining flour and then when you have a smooth batter pour in the butter, pouring around the edge of the bowl. Fold the butter into the batter and once a smooth mixture is formed, scrape the batter into a piping bag fitted with a small round piping tip.

On the prepared baking tray, pipe the batter into small rounds, leaving a little space between each cookie to account for spreading. Once all of the batter has been used, place the two trays into the oven and bake for about 20-25 minutes, rotating halfway through baking, or until the wafers are golden. Remove and set aside to cool fully. Once cooled, store in an airtight container where they should keep for a few weeks. The slow and low baking of these wafers fully dries them out allowing them a relatively long shelf life.

To make the pudding add the milk, cream and vanilla into a saucepan and over medium heat bring to a simmer. Meanwhile, add the sugar and cornflour to a large bowl and whisk together. When the milk mixture is at temperature add the yolks and salt to the cornflour mixture and whisk until pale. Pour the milk onto the cornflour mixture, whisking as you pour to prevent the yolks from cooking. Scrape the mixture back into the saucepan and cook, whisking constantly, until the mixture thickens and is bubbling. Cook for a further 30 seconds before scrapping into a bowl. Pour the condensed milk into the pudding and whisk to combine. Press a sheet of clingfilm onto the surface of the custard and refrigerate for a couple hours.

Once chilled, remove the pudding from the fridge and beat together until loosened. In a separate bowl whisk the cream, condensed milk and vanilla just until the cream is holding soft peaks. Add about 3/4 of the cream to the pudding mixture and fold to combine.

To assemble the pudding divide a quarter of the pudding mixture between 6 glasses and then top with sliced banana, repeat with the second half this time adding a layer of vanilla wafer. Repeat the layering two more times. Finish by dolloping the leftover cream on the top of the puddings before garnishing with a single Nilla wafer. If you watch the video making this dish on social media you'll notice I did just two layers of pudding with both bananas and wafers layered at the same time. The reason for the change is that these wafers are not quite as absorbent as the shop bought wafers so you want to ensure all sides of them are coated in pudding to ensure they soften correctly. If you want to make these even more like the pudding I had in Alabama everything was kind of mixed together in a mixing bowl, no neat layering, just get it combined. It was then simply scooped into a glass, a bit like a chocolate mousse is served.

Refrigerate the pudding for a few hours before serving, giving the wafers time to soak up some of the liquid from the dessert.