

Chocolate Soup with Banana Cheesecake Sandwiches

Ingredients for the Soup:

2 cups heavy cream
2 cup half and half
1 bag good quality semi sweet chocolate chips
(Ghiradallis, etc), about 2 cups
1 vanilla bean, split open but not scraped
1/3 cup Kahlua

Directions:

In a large pot, bring the heavy cream and vanilla bean to a simmer. Add in the chocolate, stir over low heat until the soup is smooth, remove from heat and cover to keep warm. Remove vanilla bean and add Kahlua right before serving.

In a large saute pan, melt 1/3 cup of the butter. Add the bananas and cook till softened and lightly golden. Sprinkle with brown sugar, stir to dissolve. Remove the bananas from heat and place in a large mixing bowl. Once the bananas have cooled, add the cream cheese and cinnamon and mash until smooth. Spread on 6 slices of bread, topping each one with another slice, forming 6 sandwiches. Butter each side with the remaining butter and grill each side until golden. Slice and serve with the soup.

Ingredients for the Sandwiches:

12 slices soft white bread
3 ripe bananas, sliced into 1/2 inch slices
1 8oz block cream cheese, softened and cubed
1/4 cup brown sugar
1/2 tsp cinnamon
2/3 cup unsalted butter, softened and divided



Recipe courtesy of Jyll Everman, Food Network Star 2011 Show