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### **Recipe:**

Diplomatic pudding

### **Ingridients:**

1 x box of baby biscuits  
6 x egg yolks  
10 x spoons of sugar  
2 x spoons of rum  
500 ml of sweet cream  
1 x lemon  
5 x bananas  
2 x handfuls of walnuts  
1 dcl of milk



### **Difficulty:**



### **General description and procedure:**

- Separate the eggs into whites and yolks.
- Add sugar to the egg yolks and mix well with a mixer. Add rum while mixing.
- Whip the sweet cream separately and slowly mix it into the first mixture to get a cream.
- Cut the bananas into rings. Squeeze the lemon and soak the banana rings in its juice.
- Chop the walnuts into the smallest possible pieces.
- Take a larger container and place one layer of baby biscuits in it, covering the bottom of the container. Pour milk over the cookies to

moisten them a little. Put a layer of the resulting cream on them, then the banana rings and finally sprinkle some pieces of walnuts.

- Add two more layers of ingredients in the same way.
- Place the resulting diplomatic pudding in the refrigerator until ready to serve.