

## INGREDIENTS

10 bananas, ripe but still firm

1 cup honey

2 cups crème fraiche

ground cinnamon

2 cups diced strawberries

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## DIRECTIONS

- 1 Remove bananas from the bunch. Place whole bananas with skins on a preheated grill to medium. Grill for about 7 minutes turning once until the skins begin to brown and soften.
- 2 Remove the bananas from the grill with tongs. Place them on a platter. Serve banana right in its skin. Using a paring knife, carefully cut a slit down the length of the banana and press it open to reveal the flesh.
- 3 Top with a dollop of crème fraiche and some diced strawberries. Finish it off with a drizzle of honey and a sprinkle of cinnamon. Serve warm.