

# Bananas Amaretti

**Serves**

6

## **Ingredients**

6 Ripe bananas  
6 Amaretti cookies or small almond biscotti  
1/4 cup (1/2 halve stick of butter)  
6 tbs of packed brown sugar  
1/4 cup orange juice(fresh squeezed if available)  
3 oz. Amaretti de Sorono ( almond flavored liqueur) or 151 dark rum  
1 tsp cinnamon  
2 pints of Vanilla Gelato or French Vanilla ice cream  
1/2 cup melted chocolate or pre-made chocolate syrup in a squeeze bottle

## **Preparation Instructions**

In a sauté pan, or heated 12 inch cast iron skillet, over high heat, until it's smoking, melt butter, and add brown sugar. Stir well to make a caramel-like sauce. (do this fast so you don't burn the butter). Peel and cut bananas lengthwise. Add to the sauté pan and cook for a minute or so on both sides. Add Almond liqueur or rum and flame. Let flame for 30 seconds or so then pour orange juice over the top to stop the flame. Give the bananas a good bath with the sauce. Serve on plate with remaining sauce, a few shakes of cinnamon, and a large scoop of vanilla gelato and a drizzle of chocolate sauce. Add the Amaretti cookie or the biscotti to each dish.