

Banana Split Parfait

FOR THE ROOIBOS VANILLA CHAI PUDDING:

2 C milk (or a non-dairy alternative)	3 T cornstarch
3 T Rooibos Vanilla Chai, placed into tea bags	1/4 t salt
1/2 C granulated sugar	1 t vanilla extract

FOR THE PARFAIT LAYERS:

2 bananas, sliced	1/4 t ground mace
1 t ground cinnamon	1 C strawberries, sliced
1/2 t ground ginger	1 C blueberries
1/4 t ground nutmeg	1 C Nilla Wafer cookies, crushed

FOR THE CHOCOLATE SAUCE:

1/2 C heavy cream	1/2 C semi-sweet chocolate chips
2 T Chocolate Truffle tea	

FOR TOPPING:

Whipped cream	Chopped peanuts
Maraschino cherries	

Make the Rooibos Vanilla Chai Pudding:

IN A MEDIUM SAUCEPAN, heat the milk over medium heat until it begins to simmer. Remove from heat and add the Rooibos Vanilla Chai tea bags. Let steep for 10 minutes, then remove the tea bags.

IN A SEPARATE BOWL, whisk together the sugar, cornstarch, and salt. Gradually whisk the sugar mixture into the infused milk.

RETURN THE SAUCEPAN to medium heat and cook, stirring constantly, until the mixture thickens and comes to a boil. Boil for 1 minute, then remove from heat and stir in the vanilla extract.

POUR THE PUDDING into a bowl, cover with plastic wrap (pressing it directly onto the surface to prevent skin from forming), and chill in the refrigerator for at least 2 hours.

Prepare the Chocolate Sauce:

IN A SMALL SAUCEPAN, heat the heavy cream over medium heat until it begins to simmer. Remove from heat and add the Chocolate Truffle tea. Let steep for 5 minutes, then strain out the tea.

RETURN THE INFUSED CREAM to the saucepan and add the chocolate chips. Stir until the chocolate is melted and the sauce is smooth. Let cool slightly.

Assemble the Parfaits:

IN A BOWL, mix the sliced bananas with the ground cinnamon, ginger, nutmeg, and mace.

IN PARFAIT GLASSES or bowls, layer the ingredients as follows: a spoonful of Rooibos Vanilla Chai pudding, a layer of spiced bananas, a sprinkle of crushed Nilla Wafer cookies, a layer of strawberries and blueberries, and a drizzle of chocolate sauce. Repeat the layers until the glasses are filled.

TOP EACH PARFAIT with a dollop of whipped cream, a maraschino cherry, and a sprinkle of chopped peanuts.