

Banana-Toblerone strudel with melt-in-the-mouth vanilla ice cream

Ingredients for 4 people

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| 1 | rolled filo pastry rectangle |
| 2 | bananas |
| 1 | Toblerone |
| 1x180 g pot | crème fraîche |
| 1 | egg yolk |
| 1 scoop | vanilla ice cream |




Preparation

1. Peel and slice the bananas.
2. Cut the filo pastry into 4 equal squares of 15cm side length and place the banana slices diagonally on one half of the filo pastry.
3. Chop the Toblerone chunks and spread over the bananas. Coat with a tablespoon of crème fraîche (per pastry pocket). Fold the filo pastry into triangles and press the edges firmly with a fork.
4. Coat the upper side of each pocket with egg yolk.

Preparation on the barbecue

1. Place the pastry pockets on the pizza plate and bake in the barbecue for 15 minutes at a medium flame.
2. Arrange the baked pastry pockets on plates and add a scoop of vanilla ice cream to each.

For the gas kettle barbecue

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| Funnel | normal position |
| Lid | closed |
| Required accessories | grill / pizza plate |
| Preheating | 5 minutes at mark  |