



TASTING TABLE

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Banana-Toffee Panini

Recipe adapted from Hedy Goldsmith, Michael's Genuine

Makes 4 servings

- 8 thick slices of brioche bread
- 10 teaspoons sugar
- 1 teaspoon ground cinnamon
- 8 tablespoons unsalted butter, softened
- 8 teaspoons dulce de leche
- 4 very ripe bananas—halved lengthwise, then halved crosswise
- ½ cup toffee pieces, crushed and divided
- 4 pinches fleur de sel or coarse sea salt
- 8 teaspoons sweetened condensed milk
- Powdered sugar, for serving
- 8 ounces chocolate sauce

1. Heat a panini press. Prepare the bread: Mix the sugar and cinnamon in a small bowl and set aside. Butter one side of each slice of bread and dust lightly with the cinnamon-sugar mixture.
2. To assemble the sandwiches, turn the bread sugared side down and set four slices aside. Spread the dulce de leche over the remaining four slices, then cover each with four slices of banana. Sprinkle each slice with toffee pieces and fleur de sel. Drizzle about 2 teaspoons of the sweetened condensed milk over each slice, then top with the reserved brioche to make four panini.
3. Place a sandwich in the panini press and cook until crisp and caramelized. Cut the sandwich into quarters, top with powdered sugar and repeat with the remaining panini. Serve with chocolate sauce on the side.

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