

## **Grilled Banana wrapped in Ayrshire Bacon with lightly Curried Mayonnaise**

This is a fantastic tasty but simple way to impress your friends with saltiness of the Ayrshire bacon and natural sweetness of the banana dipped into the curried mayo they won't last long!!!

(10 pieces)

### Ingredients

2 firm but ripe Bananas  
5 Slices Ayrshire bacon  
10mls Vegetable oil

-----

### Curried Mayonnaise

200gms Helmans Mayonnaise  
30gms Mango Chutney  
20gms Curry Paste (Patakas)

### Method

1. Peel and cut the banana into 5 or 6 pieces.
2. Cut the sliced bacon in half lengthwise.
3. Wrap around the Banana and Place on a lightly oiled tray join down.
4. Lightly grill to cook the bacon or bake in a hot oven.
5. Combine all three ingredients to make the curried mayonnaise, use your own initiative to balance the three ingredients adding enough curry paste to suit your palate.
6. Finish with a buffet skewer or cocktail stick.
7. Place Curried mayonnaise in a suitable service dish and surround with the cooked bananas wrapped in bacon