



Plátanos Horneados con Crema y Queso

SERVINGS 6 **PREP TIME** 10 min **COOK TIME** 40 min

INGREDIENTS

- 6 heirloom bananas or small plantains, ripe but not black, unpeeled
- 1 cup (230 g) crema or crème fraîche
- 1 cup **LaFe Grated Cheese**

DIRECTIONS

1. Preheat the oven to 400°F.
2. Place the whole bananas or plantains on a baking sheet and bake, turning them every 10 minutes, until the peel starts to split and the inside is tender when tested with a skewer, about 40 minutes. Remove from the oven but keep on the baking sheet. Carefully slice the peel lengthwise to just reveal the flesh and drizzle with some crema and sprinkle with cheese. Transfer to plates to serve individually, on a platter, or directly on the baking sheet on the table. Either way, people should carve out their own banana. Serve the remaining crema and cheese in bowls on the side, in case anyone wants more.