

BANANA-COFFEE NICE-CREAM

Prep time: 20min **Freezing time:** 10hrs **Serves:** 4 – 6

Ingredients

4 large bananas

110 ml freshly brewed espresso, hot

2 tbsp brown sugar

1. Peel and slice the bananas into coins. Arrange on a large baking tray (or between two baking trays) in a single layer. Cover with clingfilm and freeze overnight.
2. The next day, remove the tray(s) from the freezer and let stand at room temperature for 5 minutes.
3. Meanwhile, stir together the espresso and sugar in a glass or small bowl until the sugar dissolves.
4. Working in two batches if necessary, transfer the banana slices to a large food processor or high-powered blender; add half the coffee mixture and process on high until the bananas have broken down and turned into a smooth ice cream-like texture, 2-3 minutes. (If working in two batches, add 1/4 of the coffee mixture for each batch.)
5. Scoop out the nice cream into a square or rectangular baking tray, smoothing it flat. Evenly drizzle the remaining coffee mixture on top.
6. Cover and freeze until set, about 2 hours.
7. To serve, remove from the freezer 5 minutes ahead of time.

