

# Banana-Coffee Nice-Cream

## Ingredients

- 4 large bananas
- 110 ml freshly brewed espresso, hot
- 2 tbsp brown sugar

## Method

1. Peel and slice the bananas into coins. Arrange on a large baking tray in a single layer. Cover with clingfilm and freeze overnight.
2. The next day, remove the tray and let stand at room temperature for 5 minutes. Meanwhile, stir together the espresso and sugar in a glass or small bowl until the sugar dissolves.
3. Transfer the banana slices to a 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.
4. Scoop out into a square or rectangular baking tray, evenly drizzle the remaining coffee mixture on top and freeze.



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