



Soft banana ice cream with crispy granola and Nutella®

Fruits & Jellies | Vegetarian | Breakfast | Mid-afternoon | Summer



For 15 portions

Ice cream :

- 3,6 Kg of bananas (30 bananas)
- 300gr of greek yoghurt
- 300gr of almond milk
- 1 tsp of vanilla extract

Granola :

- 440gr of oats
- 164gr of crushed hazelnuts
- 116 of crushed almonds
- 1 pinch of salt
- 76gr of coconut oil
- 174gr of maple syrup
- 30gr of dark cocoa powder
- 225gr of Nutella®

PREPARATION

TOTAL PREPARATION TIME: 2H25 MIN

Ideally the day before or 1h30 before making your ice cream, cut the bananas into slices and put them in the freezer.

Crush the hazelnuts and almonds separately then mix with the oat flakes.

Add the cocoa powder and sea salt. Preheat the oven to 160°C. Soften the coconut oil and mix with the maple syrup.

Then add the hazelnut and almond mix and stir. Spread a thin layer on baking paper (no more than 700g per sheet) and bake for 25 minutes at 160°C.

Remove and break into large pieces if necessary. You can store the granola for 1 month in a dark and dry place.

When the bananas are frozen, mix in a large blender the bananas with the Greek yogurt and vanilla.

Serve in a bowl, sprinkle a large tablespoon of granola then add 15gr of Nutella® as a topping.