

Less than 30 minutes (plus 3-5 hours freezing time)

Makes about 1L

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Ingredients:

- 6-8 (700g) ripe bananas
- 2 Tbsp (30ml) instant coffee
- ¼ cup (60ml) water
- ½ cup (125ml) sugar

#### **COOK'S NOTE**

If you prefer soft-serve, spoon the mixture into a piping bag with a round nozzle and pipe it onto a cone or into a bowl.

Method:

1. Slice ripe bananas, place in a zip-seal bag and freeze overnight until frozen completely.
2. Heat instant coffee, water and sugar in a saucepan, and stir until sugar dissolves. Cool.
3. Blitz frozen bananas in a food processor for 4-5 minutes or until smooth and creamy, almost like soft-serve. (Scrape the sides as needed while blending.)
4. Mix in cooled coffee syrup.
5. Place mixture in a 2L container and freeze for an hour if you prefer a soft-serve texture, or freeze for 3-5 hours until firm and scoopable.
6. Serve with extra coffee syrup, if you like.