

Peanut Butter and Banana Ice-cream

Prep 10 mins plus overnight freezing

Makes about 800ml.

Ingredients

4 large, very over-ripe bananas with black skins, peeled and cut into thirds

¼ cup smooth Peanut Butter

Juice of ½ lemon

250ml vanilla ice-cream, softened

2 tblspn Maple Syrup

2/3 cup salted roasted peanuts, finely chopped.

Method

1. Put banana in large zip-lock bag and freeze overnight
2. Put frozen bananas, peanut butter and lemon juice in the bowl of a food processor and process for 30 seconds. Add ice-cream and process until smooth.
3. Put ½ of the ice-cream mixture in a 1 litre freezer-safe container. Top with ½ of the Maple Syrup and scatter over ½ of the peanuts. Add remaining ice-cream and top with Maple Syrup and peanut. Freeze for 1 hour or until firm, then serve.