

Chocolate Biscuit Crumble with Vanilla Ice Cream and Caramelized Bananas

Indulge in a delightful dessert that combines a rich chocolate biscuit crumble with creamy homemade vanilla ice cream and sweet caramelized bananas, finished with a drizzle of caramel for a touch of elegance.


60 min

Total time

Medium

Difficulty

450

kcal / serving

Ingredients

- For the Chocolate Biscuit:
- 50g all-purpose flour
- 20g cocoa powder
- 30g sugar
- 1 egg
- 30g melted butter
- For the Ice Cream:
- 100ml heavy cream
- 1 tablespoon sugar
- 1/2 teaspoon vanilla extract
- For the Caramelized Bananas:
- 1 medium banana
- 1 tablespoon butter
- 1/2 teaspoon lemon juice
- A pinch of ground ginger
- For the Caramel Sauce:
- 2 tablespoons sugar
- 1 tablespoon water

Steps

- 1 Preheat your oven to 180°C (350°F).
- 2 In a bowl, whisk together flour, cocoa powder, and sugar.
- 3 Add the egg and melted butter, mixing until well combined.
- 4 Pour the mixture into a greased baking dish and bake for 15–20 minutes.
- 5 Once baked, let it cool and then crumble it into small pieces.
- 6 In a separate bowl, whip the heavy cream with sugar and vanilla extract until it forms soft peaks.

- 7 Fold the whipped cream gently to create a fluffy ice cream mixture and place it in the freezer for at least 2 hours.
- 8 For the caramelized bananas, slice the banana into cubes.
- 9 In a skillet, melt the butter over medium heat, then add the banana cubes, lemon juice, and ginger.
- 10 Cook for about 3-4 minutes until the bananas are golden.
- 11 For the caramel sauce, combine sugar and water in a small saucepan over low heat until it melts and turns golden.
- 12 To assemble, place a layer of chocolate biscuit crumble in a serving dish, add a scoop of ice cream on top, and finish with the caramelized bananas and a drizzle of caramel sauce.