

# Chocolate bananas in a papillote, roasted coconut and vanilla ice cream

**Recipe for 4 persons**

## **Description**

A easy way to make a fast dessert on the barbecue.

## **Ingredients**

### For the papillotes

- 4 Unit(s) Banana
- 100 Gr Dark chocolate
- 50 Gr Grated coconut
- 20 Gr Icing sugar
- 4 Scoop(s) Vanilla ice cream

## **Preparation**

- Preparation time **20.00 mins**

### For the papillotes

Cut the banana skin on the long way and stretch it a little bit. In 4 sheets of aluminium foil, put the bananas, stuff it with the chocolate, and close the foil. Roast the coconut in the oven until it gets lightly golden brown. On the hot grill, put the papillotes and let it cook until the chocolate is melted. Put the papillotes on the plates, sprinkle the icing sugar and the coconut, top it with the vanilla ice cream.

**Bon appétit!**