

3-INGREDIENT NICE CREAM BITES 4 WAYS

Salted Caramel Nice Cream Bites

Makes 100

INGREDIENTS

4 large bananas
3 tbsp NESTLÉ Caramel Treat
½ cup milk
4 slabs (85g) NESTLÉ AERO Milk
½ tsp coconut oil (optional)

Serving suggestion:

Salt flakes, to garnish

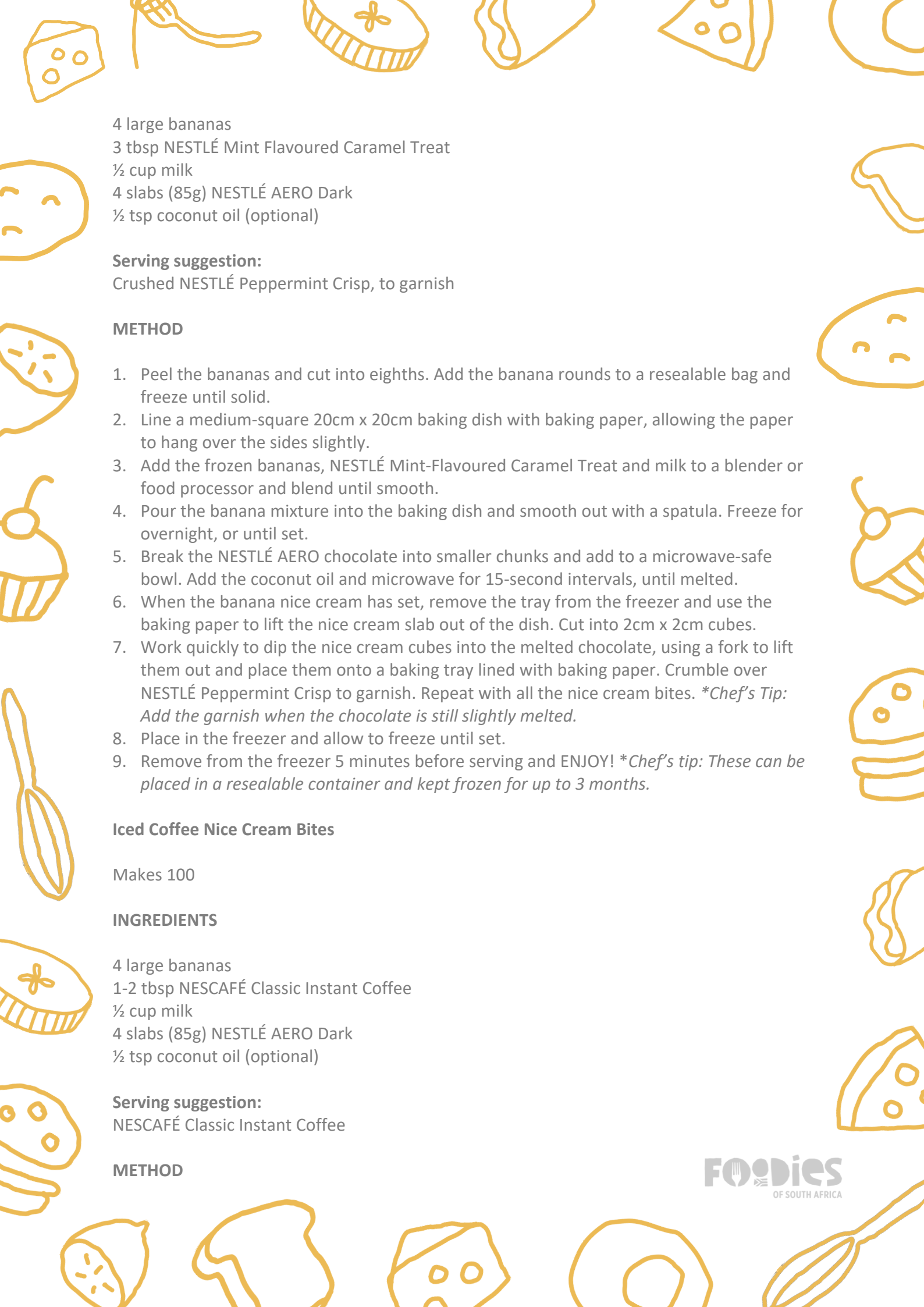
METHOD

1. Peel the bananas and cut into rounds. Add the banana rounds to a resealable bag and freeze until solid.
2. Line a medium-square 20cm x 20cm baking dish with baking paper, allowing the paper to hang over the sides slightly.
3. Add the frozen bananas, NESTLÉ Caramel Treat and milk to a blender or food processor and blend until smooth.
4. Pour the banana mixture into the baking dish and smooth out with a spatula. Freeze for overnight, or until set.
5. Break the NESTLÉ AERO chocolate into smaller chunks and add to a microwave-safe bowl. Add the coconut oil and microwave for 15-second intervals, until melted.
6. When the banana nice cream has set, remove the tray from the freezer and use the baking paper to lift the nice cream slab out of the dish. Cut into 2cm x 2cm cubes.
7. Work quickly to dip the nice cream cubes into the melted chocolate, using a fork to lift them out and place them onto a baking tray lined with baking paper. Sprinkle with salt flakes to garnish. Repeat with all the nice cream bites. **Chef's Tip: Add the garnish when the chocolate is still slightly melted.*
8. Place in the freezer and allow to freeze until set.
9. Remove from the freezer 5 minutes before serving and ENJOY! **Chef's tip: These can be placed in a resealable container and kept frozen for up to 3 months.*

Peppermint Crisp Nice Cream Bites

Makes 100

INGREDIENTS

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- 4 large bananas
3 tbsp NESTLÉ Mint Flavoured Caramel Treat
½ cup milk
4 slabs (85g) NESTLÉ AERO Dark
½ tsp coconut oil (optional)

Serving suggestion:

Crushed NESTLÉ Peppermint Crisp, to garnish

METHOD

1. Peel the bananas and cut into eighths. Add the banana rounds to a resealable bag and freeze until solid.
2. Line a medium-square 20cm x 20cm baking dish with baking paper, allowing the paper to hang over the sides slightly.
3. Add the frozen bananas, NESTLÉ Mint-Flavoured Caramel Treat and milk to a blender or food processor and blend until smooth.
4. Pour the banana mixture into the baking dish and smooth out with a spatula. Freeze for overnight, or until set.
5. Break the NESTLÉ AERO chocolate into smaller chunks and add to a microwave-safe bowl. Add the coconut oil and microwave for 15-second intervals, until melted.
6. When the banana nice cream has set, remove the tray from the freezer and use the baking paper to lift the nice cream slab out of the dish. Cut into 2cm x 2cm cubes.
7. Work quickly to dip the nice cream cubes into the melted chocolate, using a fork to lift them out and place them onto a baking tray lined with baking paper. Crumble over NESTLÉ Peppermint Crisp to garnish. Repeat with all the nice cream bites. **Chef's Tip: Add the garnish when the chocolate is still slightly melted.*
8. Place in the freezer and allow to freeze until set.
9. Remove from the freezer 5 minutes before serving and ENJOY! **Chef's tip: These can be placed in a resealable container and kept frozen for up to 3 months.*

Iced Coffee Nice Cream Bites

Makes 100

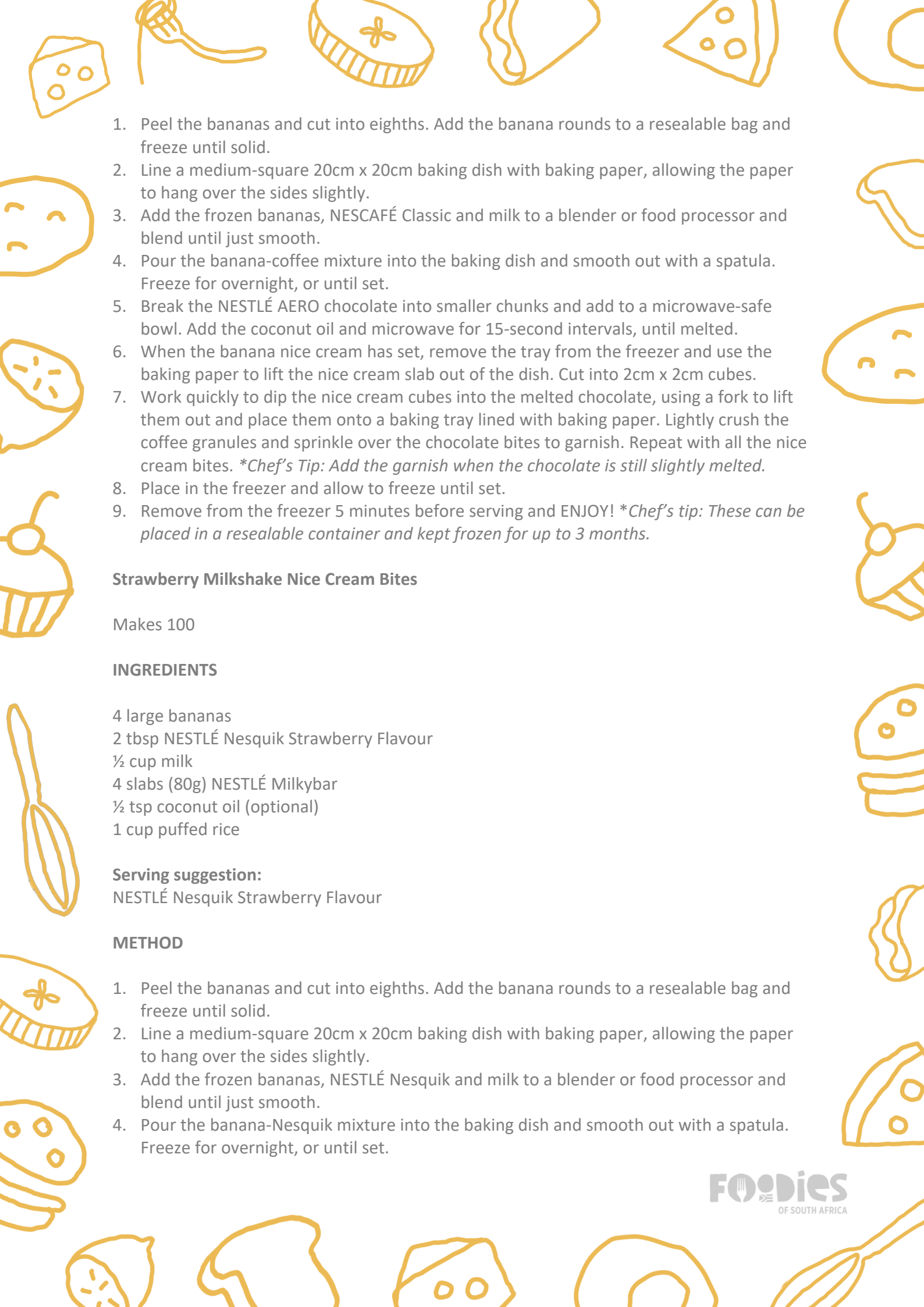
INGREDIENTS

- 4 large bananas
1-2 tbsp NESCAFÉ Classic Instant Coffee
½ cup milk
4 slabs (85g) NESTLÉ AERO Dark
½ tsp coconut oil (optional)

Serving suggestion:

NESCAFÉ Classic Instant Coffee

METHOD

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1. Peel the bananas and cut into eighths. Add the banana rounds to a resealable bag and freeze until solid.
 2. Line a medium-square 20cm x 20cm baking dish with baking paper, allowing the paper to hang over the sides slightly.
 3. Add the frozen bananas, NESCAFÉ Classic and milk to a blender or food processor and blend until just smooth.
 4. Pour the banana-coffee mixture into the baking dish and smooth out with a spatula. Freeze for overnight, or until set.
 5. Break the NESTLÉ AERO chocolate into smaller chunks and add to a microwave-safe bowl. Add the coconut oil and microwave for 15-second intervals, until melted.
 6. When the banana nice cream has set, remove the tray from the freezer and use the baking paper to lift the nice cream slab out of the dish. Cut into 2cm x 2cm cubes.
 7. Work quickly to dip the nice cream cubes into the melted chocolate, using a fork to lift them out and place them onto a baking tray lined with baking paper. Lightly crush the coffee granules and sprinkle over the chocolate bites to garnish. Repeat with all the nice cream bites. **Chef's Tip: Add the garnish when the chocolate is still slightly melted.*
 8. Place in the freezer and allow to freeze until set.
 9. Remove from the freezer 5 minutes before serving and ENJOY! **Chef's tip: These can be placed in a resealable container and kept frozen for up to 3 months.*

Strawberry Milkshake Nice Cream Bites

Makes 100

INGREDIENTS

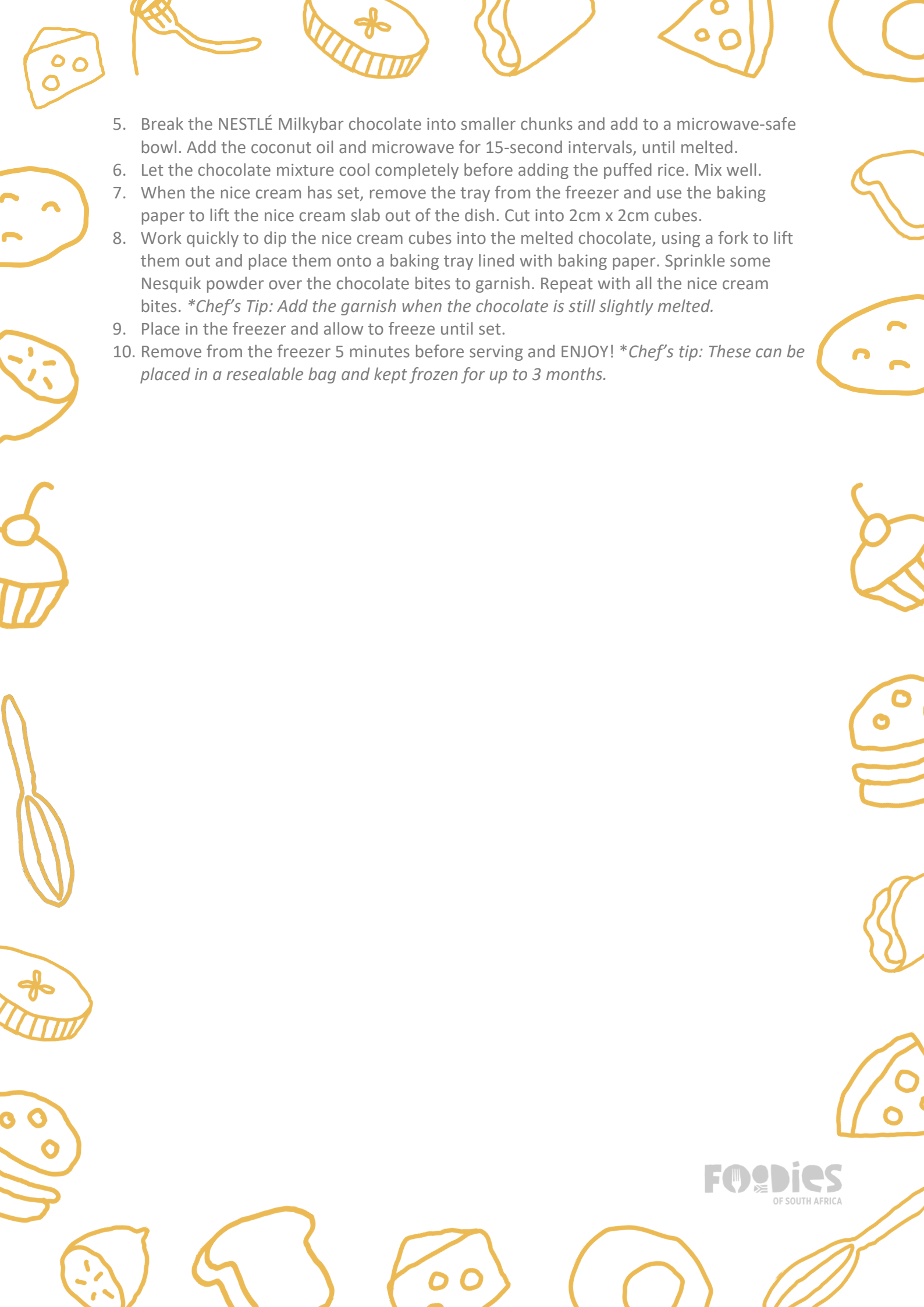
- 4 large bananas
- 2 tbsp NESTLÉ Nesquik Strawberry Flavour
- ½ cup milk
- 4 slabs (80g) NESTLÉ Milkybar
- ½ tsp coconut oil (optional)
- 1 cup puffed rice

Serving suggestion:

NESTLÉ Nesquik Strawberry Flavour

METHOD

1. Peel the bananas and cut into eighths. Add the banana rounds to a resealable bag and freeze until solid.
2. Line a medium-square 20cm x 20cm baking dish with baking paper, allowing the paper to hang over the sides slightly.
3. Add the frozen bananas, NESTLÉ Nesquik and milk to a blender or food processor and blend until just smooth.
4. Pour the banana-Nesquik mixture into the baking dish and smooth out with a spatula. Freeze for overnight, or until set.

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5. Break the NESTLÉ Milkybar chocolate into smaller chunks and add to a microwave-safe bowl. Add the coconut oil and microwave for 15-second intervals, until melted.
 6. Let the chocolate mixture cool completely before adding the puffed rice. Mix well.
 7. When the nice cream has set, remove the tray from the freezer and use the baking paper to lift the nice cream slab out of the dish. Cut into 2cm x 2cm cubes.
 8. Work quickly to dip the nice cream cubes into the melted chocolate, using a fork to lift them out and place them onto a baking tray lined with baking paper. Sprinkle some Nesquik powder over the chocolate bites to garnish. Repeat with all the nice cream bites. **Chef's Tip: Add the garnish when the chocolate is still slightly melted.*
 9. Place in the freezer and allow to freeze until set.
 10. Remove from the freezer 5 minutes before serving and ENJOY! **Chef's tip: These can be placed in a resealable bag and kept frozen for up to 3 months.*