

Cocoa and banana frozen mousse

Serves 4, takes 5 minutes

A two ingredient genius dessert! Super refreshing and tasty, it feels much naughtier than it is.

- * Bananas - 2 large, ripe, semi-frozen*
- * Cocoa powder - 2 heaped tbsp

Break the bananas into chunks and put in a mixer with the cocoa. Blend until smooth and airy, about five minutes. You'll have to scrape down the sides a couple of times. Divide between four glasses.

Serve immediately, or store in the freezer. Remove from the freezer 15 minutes before serving.

* I put the bananas (peeled) in the freezer a few hours before making this, which was just about right. I don't have a super powerful blender so it would have struggled with fully frozen fruit. If you have a turbo blender you could probably use completely frozen bananas.