

BANANA LOLLIES WITH SPECULOOS



Ingredients (For 4 people)

- 1 banana
- 100 g speculoos
- 200 g white chocolate
- 20 g grated coconut
- Food colouring (red and green)
- Lolly sticks

Preparation:

Crush the banana with a fork in a bowl.

Crumble the speculoos and combine with the banana purée. Add the coconut, stir again, and chill for 30 minutes.

Melt the white chocolate in a double boiler.

Gather a bit of the mixture with a spoon and roll it between the palms of the hand to form a small ball.

Dip the end of each lolly stick in the white chocolate, then in each ball, to form lollies.

Place a small amount of white chocolate in each of two bowls and add a bit of food colouring to each one.

Pour each bowl of coloured chocolate onto the non-coloured white chocolate in the large bowl. Dip each of the lollies into the bowl, rotating them to form a design with the food colouring.

Stand the lollies upright in a glass, leave to harden and serve.

