

CHOCOLATE HAZELNUT ICE CREAM



PREP TIME
20 MINS

SERVES
😊 x 4

INGREDIENTS

- 2 frozen bananas
- 2 tbsp cocoa powder
- 4 pitted dates
- 1/4 cup raw hazelnuts
- 1 cup plain plant-based yogurt of choice
- 1 square dark chocolate, chopped
- 1 scoop protein powder (optional)

Optional Booster:

- 1 scoop [OOMPH SUPER](#) or [LUSH](#)

DIRECTIONS

1. In a high powered blender, place milk & hazelnuts and let soak for 15 minutes. Then blend until nuts are pureed.
2. Add all the remaining ingredients (except dark chocolate) and blend for 1-2 minutes until smooth. Add more milk/water to achieve the desired consistency.
3. Pour into a tray/container and top with chopped chocolate. Freeze for at least 2 hours. Enjoy!