

# MUN-SI CHALLENGES

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*Be creative at the  
kitchen*



*Chocolate brownie with banana  
peel*

## Ingredients

- 1 ripe banana
- 100g of cooking chocolate
- 30g of wholemeal four
- 2 tablespoons of cocoa powder
- 1 teaspoon of yeast
- 2 tablespoons of olive oil





## Chocolate brownie with banana peel

- 1** Peel the banana and wash the peel;
- 2** Cut the peel and cook it;
- 3** Let it cool and transform into puree, adding the olive oil;
- 4** Melt the chocolate in water bath;



## Chocolate brownie with banana peel

- 5** Stir the banana peel puree with the chocolate;
- 6** Mix the flour, the cocoa, the yeast and the chocolate;
- 7** Chop the banana;
- 8** Stir it in the mixture;
- 9** Bake in the oven at 180°C for 25 minutes.

