

Chocolate Banana Bombes

<http://userealbutter.com/2011/01/27/chocolate-banana-bombes-recipe/>

1 pound semi-sweet chocolate, chopped or chips, [tempered](#)

1 batch [single-ingredient ice cream](#)

1/2 cup toasted peanuts, chopped

Brush tempered chocolate on the insides of twelve 2 3/4-inch silicone hemisphere molds. When the first layer has cooled and hardened, brush another layer. Repeat until there are three or four layers of chocolate. Let cool and set aside. [This is when you would make the banana ice cream.] Fill a pastry bag fitted with a plain 1/2-inch piping tip with the banana ice cream. Pipe each mold full of ice cream to the edge (don't go over, it will look funky when you serve it). Sprinkle chopped peanuts over the ice cream and gently press the peanuts down into the banana without drowning them. Place in freezer until the ice cream is completely frozen through. Carefully release the bombes from their molds when ice cream is frozen solid. To serve, let thaw for 5-10 minutes or until ice cream yields under moderate pressure. Makes 12 bombes.