



# Schokosnana – banana-ginger-chocolat spread

600 gr bananas

400 gr [cocosmilk](#)

100 ml [banana nectar](#)

14 gr ginger

juice of one lemon

100 gr [ginger chocolate](#)

[pinch Amaretto](#) or rum

pinch of vanilla paste

35 gr [Gelfix 3:1](#)

365 gr sugar

6 Stück [glases 212 ml](#)

1 Stück cooking funnel

Mixer (I use [Nutribullet](#))

grater or [gingergrater](#)

[lemon press](#)

## preparation:

### I did it that way:

1

Peel the bananas, cut them into small pieces and mash them twice with the coconut milk, the banana nectar and the juice of a lemon in the Nutribullet (or another high-performance mixer).

Peel and finely grate ginger.

Empty the crushed mass into a saucepan. (the pot should be big enough - so you do not get burned when the mass cooks bubbly) Mix sugar with Gelfix 3: 1 and add a dash of vanilla paste to the pot.

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Mix well and bring to a boil, stirring constantly.

When the mixture is warm enough (not yet cooked), stir in the chopped chocolate and ginger and wait until the chocolate has decomposed.

This step is relatively fast. Now boil all ingredients bubbly for 3 minutes, stirring always, so that nothing burns.

Remove from heat, make a gel sample (as you can see on the packaging of Gelfix).

If the consistency is ok, boil again, add a dash of Amaretto (this step may or may not be) or 2, depending on your taste.

Now fill in sterilized jars with the help of a Einkochtrichters.

Place on the lid for 5 minutes to allow the air to escape better.

Done is the vegan chocolate banana spread.

***I wish you a wonderful enjoyment  
and have fun and enjoy preparing this vegan spread.***



### Lucina´s tips:



Very ripe bananas are excellent for this recipe.  
Those who already have a very brown shell and no longer look so appetizing to serve.



*Good luck and buon appetit!*

*your Lucina Cucina*