Crispy Dark Chocolate Banana Rolls

Ingredients

1. 1 tablespoons cream cheese
2. 2 tablespoons mascarpone cheese
3. ⅛ cup melted dark chocolate
4. 8 frozen phyllo pastry sheets, thawed
5. Grapeseed oil, or melted butter for brushing
6. 4 medium bananas, cut in half vertically

For Chocolate Drizzle

½ cup dark chocolate chips
1 tablespoon cream

Instructions

1. Preheat your oven to 350F. Line a baking sheet with parchment and set aside.
2. In a small bowl, mix together cheeses and chocolate. Set aside.
3. Fold one phyllo pastry sheet in half across the length. Brush lightly with oil or butter.
4. Place a scant tablespoon of the chocolate cheese the bottom of the phyllo, about 1 inch in from the bottom. Top with a banana half.
5. Fold phyllo up over banana from the bottom, and roll up once. Fold in one side of the phyllo, and then the other side to create a straight channel for rolling. Roll the pastry up into a packet.
6. Place roll on a baking sheet lined with parchment, with the open end down. Repeat with remaining filling and bake for 20 minutes or until golden brown.
7. While rolls are baking, prepare chocolate drizzle. Melt chocolate with cream, using either a microwave or double broiler.
8. Remove from the oven & let it cool. Drizzle with chocolate & serve.