

Ingredients:

- * 270g flour "00"
- * 230g ripe banana pulp
- * 200g cane sugar
- * 100g melted butter
- * 150g low-fat Greek yogurt
- * 2 eggs
- * 1 espresso coffee cup
- * 15g baking powder
- * 50g hazelnuts
- * 50g chocolate chips

Steps:

1. Preheat the oven to 220°C (428°F).
2. In a planetary mixer, combine the eggs, melted butter, yogurt, and banana pulp, previously mashed. Mix.
3. In a separate bowl, whisk together the flour, sugar, and baking powder.
4. Add the flour mixture to the banana mixture and stir with a rubber spatula until just combined.
5. Stir in the hazelnuts and chocolate chips.
6. Grease and flour a 23x11cm (9x4.3in) loaf pan.
7. Pour the batter into the pan, smooth the top, and bake for 20 minutes.
8. Reduce the oven temperature to 165°C (329°F) and bake for an additional 40 minutes.
9. Remove the bread from the oven and let it cool completely before slicing and serving.
10. Slice the bread into 1cm-thick slices, toast both sides, and serve warm.