

Coconut Ice Cream with Dark Chocolate Crunch



Cake Ingredients

- 1 x 400ml can coconut cream
- 1 x 400ml can full-fat coconut milk
- 1 Tbsp tapioca starch
- ¼ cup pure maple syrup
- 2 Tbsp runny honey
- 1/3 tsp fine sea salt
- 1½ tsp vanilla bean paste
- 1 Tbsp vodka (optional, helps keep the ice cream soft)
- 70g of 70% dark chocolate, finely chopped

Method

1. Pour the coconut cream and around three-quarters of the coconut milk into a medium saucepan.
2. In a small bowl, whisk the tapioca starch with the remaining coconut milk until smooth.
3. Bring the coconut mixture to a gentle boil. Stir in the maple syrup, honey and sea salt, then whisk in the tapioca mixture until smooth.
4. Reduce the heat to a gentle simmer and cook for 8–9 minutes, stirring regularly, until the mixture is thick enough to coat the back of a spoon.
5. Remove from the heat and stir in the vanilla bean paste and vodka, if using.
6. Transfer the mixture to a covered bowl or jug and refrigerate for at least 4 hours, or preferably overnight, until completely chilled.
7. Pour the chilled mixture into an ice cream maker and churn according to the manufacturer's instructions.
8. Once the ice cream reaches a soft-serve consistency, fold through most of the chopped dark chocolate, reserving a small handful.
9. Spoon the ice cream into a freezer-safe container. Scatter over the reserved chopped dark chocolate, gently pressing some pieces into the surface while leaving others on top.
10. Freeze for around 4 hours, or until firm. Leave at room temperature for 5 minutes before scooping and serving.

