



2-ingredient coconut ice cream

10'

Hands on

12 hours'

Hands off

8

Portion(s)

1

Difficulty



Method

For the ice cream

- In a [bowl](#), add the coconut cream, sweetened condensed milk and whisk until incorporated.
- Transfer to a dosing container and fill the [ice cream molds](#) with the ice cream sticks. Place in freezer for 10-12 hours.

To serve

- Turn out of mold and dip in the molten dark chocolate couverture.
- Serve with any topping you like.

Ingredients

For ice cream

- 400 g coconut cream
- 400 g sweetened condensed milk

To serve

- 400 g dark chocolate couverture, melted
- any topping you like (confetti, sprinkles, chocolate flakes, multicoloured sprinkles)
- cookies, grated
- hazelnuts

Διατροφικός πίνακας

Nutrition information per portion

336 Calories (kcal)	21.0 Total Fat (g)	17.0 Saturated Fat (g)	29.0 Total Carbs (g)
17%	30%	85%	11%
29.0 Sugars (g)	6.0 Protein (g)	1.1 Fibre (g)	0.12 Sodium (g)
32%	12%	4%	2%