



# Vegan vanilla almond ice cream

10'  
Hands on

120"  
Hands off

12  
Portion(s)

1  
Difficulty



## Ingredients

For the ice cream

- 2 vanilla pods
- 700 g almond milk
- 150 g agave syrup
- 80 g almonds, blanched, lightly toasted and chopped

To serve

- 50 g almond slivers, lightly toasted
- strawberries, cut into slices
- mint leaves

## Διατροφικός πίνακας

Nutrition information per portion

84 Calories (kcal)	4.4 Total Fat (g)	0.4 Saturated Fat (g)	8.6 Total Carbs (g)
4%	6%	2%	3%
7.6 Sugars (g)	1.9 Protein (g)	1.3 Fibre (g)	0.08 Sodium (g)
8%	4%	5%	1%

## Method

- In a large [bowl](#), add the vanilla pod seeds.
- Add the rest of the ingredients and mix with a hand whisk.
- Put the mixture into the ice cream maker and, as soon as it becomes thick and creamy, pour it into a bowl and put it in the freezer for at least 2 hours before serving.
- Let the ice cream sit at room temperature for 5 minutes before serving.
- Serve with the almond slivers, the strawberries, and the mint leaves.

## Tip

If you want, you can add more nuts to your ice cream, e.g. hazelnut.