



Chocolate and vanilla ice-cream

This recipe has been developed for Trade Aid by The Vegan Monster. Trade Aid coconut milk is an excellent ingredient to make super creamy and delicious ice-cream. You can either make the ice-cream with a high-speed blender or an ice-cream maker. Please see instruction for both methods below. Makes approximately 1 litre.

Ingredients:

For the chocolate ice-cream

400ml	Coconut milk*
7	Medjoul dates (pitted and finely diced)*
1/2 cup	Water
1/4 cup	Cocoa powder*

For the vanilla cream:

60g	Cashews* (soak in filtered water for 4 hours, then rinse and drain)
2	Medjoul dates (pitted and finely diced)*
1/2 cup	Water
1/2 tsp	Vanilla paste or essence

Preparation with ice-cream maker:

1. In a blender, blend all ingredients for the chocolate ice cream until smooth. Transfer to ice-cream maker and let run until the mixture reaches the desired texture.
2. In the meantime, blend all ingredients for the vanilla cream until smooth.
3. When the chocolate ice-cream is firm enough, drizzle a layer of vanilla cream into a freezer safe container. Then add a layer of chocolate ice-cream. Repeat until vanilla cream is finished.
4. Place in freezer to firm up a bit. If you freeze it for longer, let thaw a little before serving.

Preparation with high-speed blender:

1. In a blender, blend all ingredients for the chocolate ice-cream until smooth. Pour the mixture into a large freezer safe container. Place in freezer until solid.
2. Prepare the vanilla cream by blending all ingredients until smooth. Place aside.
3. Cut frozen chocolate ice-cream into small chunks. Place chunks into high-speed blender. Blend on medium to high speed and use the tamper to press the chunks into the blades. Blend until (ice) creamy.
4. Drizzle a layer of vanilla cream into a freezer safe container. Then add a layer of chocolate ice-cream. Repeat until vanilla cream is finished.
5. Serve immediately or transfer to a freezer-safe container. If you freeze it for longer, let thaw a little before serving.

***Find this ingredient at your local Trade Aid store or stockist.**

See www.tradeaid.org.nz/recipes for more recipes