

 trade aid



Coconut Passion, Chocolate and Mango Ice Cream

This delicious ice cream is the perfect treat during these hot summer months. Get the children involved and add in your favorite fruit and chocolate - this Dark Passionfruit Chocolate and Dried Mango combination was a hit at the Trade Aid Head Office!

Ingredients:

100g	Trade Aid Dark Passionfruit Chocolate*
60g	Trade Aid Dried Mango*
400ml	Trade Aid Coconut Milk*
1 Tbsp	Glucose Syrup
To taste	Salt

Method:

1. Chop 1x100g TA Dark Passionfruit bar and put into a mixing bowl.
2. Chop 60g TA dried Mango and soak in a small bowl with ½ cup warm water.
3. Gently heat 1 x 400ml tin of coconut milk in a small pan with 1Tbsp Glucose syrup and a pinch of salt until bubbles start to rise to the surface.
4. Add the soaking water from the mango to the coconut milk after 5 minutes of soaking.
5. Pour hot coconut mixture over the chocolate in the bowl and whisk until smooth.
6. Cool mixture to fridge temperature and then add 50g TA Dark Passionfruit chocolate finely chopped and the soaked mango.
7. If you have an ice cream churn, pour the mixture into the churn and process until the icecream freezes and thickens, otherwise pour mixture into a shallow tray and put it into the freezer, stirring every 20 minutes or so until it is set.

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

See www.tradeaid.org.nz for more recipes