

Creamy Coconut Ice-cream

Another of our Thermomix family members sent this recipe which she adapted from a normal vanilla ice-cream recipe. Terri-Lynn Matthyser was a winner of a TM31 many years ago and says that when she makes this recipe, her family can't wait for it to be whipped up, but eat it as is as they can't wait. Thank you Terri-Lynn for sharing this delicious easy recipe This is the perfect ice-cream to accompany the gooey chocolate brownies from last week.

NB: Suitable for both TM5 and TM31

Preparation time: 10 minutes
Allow 4 hours freezing time
Makes about 2 litres

Ingredients

2 egg yolks
500 g full fat pouring cream
150 g castor sugar
1 tsp vanilla extract
Pinch of salt
1 tin condensed milk
1 tin evaporative milk
1 tin coconut cream



Method

1. Place the egg, cream, castor sugar, vanilla extract and salt into the TM mixing bowl and cook **6 min/ 80°C/speed 4**.
2. Add the rest of the ingredients and mix **30 sec/speed 6**.
3. Pour the mixture into a container and cover, place into freezer for 4 hours or until firm but not frozen.
4. Remove from freezer and cut into ice cube size pieces, place into mixing bowl and blend **20 sec/speed 9**, then **10 sec/speed 4**.
5. Return to freezer for 3-4 hours prior to serving.

Cook's notes

- Depending on the type of coconut cream used the flavour is either stronger or textured or less flavoured and less textured.
- For texture and more coconut flavour 50 g of coconut flakes can be added.
- The coconut can be left out for a creamy vanilla ice-cream.

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