

## Coconut Ice Cream

***Serves eight***

- 1 cup (8 oz./ 250 ml.) heavy cream
- 1 cup confectioner's sugar
- 2 – 14 oz. cans full fat coconut milk
- 1 cup sweetened shredded coconut flakes
- 1 cup semi-sweet chocolate chips
- ½ cup chopped almonds
- Berries for garnish (optional)

Place the cream and the coconut milk into the fridge overnight or in the freezer for around two hours. You need it to be very, very cold.

Transfer the cream into a bowl and beat until soft peaks start forming. Add the sugar and continue beating until you have stiff peaks. Place the bowl in the fridge.

Open the coconut milk cans and remove the solid cream from the top. Take out all the cream and stop when you start seeing liquid. You should have most of the can skimmed into your bowl. Beat the coconut cream until it increases in volume and is very creamy.

Add the beaten coconut cream into the whipped cream and fold carefully. Add the coconut flakes, chocolate chips and the almonds. Fold in until it is all mixed well.

Transfer the coconut cream into a wax paper lined container and even out with a spatula. Cover the container with more wax paper placing it directly onto the cream.

Place the cream into the freezer overnight or for a minimum of six hours.

Remove the ice cream from the freezer for about 15 minutes before serving. Scoop out and serve with berries if you would like.