



Spiced coconut cream,  
banana & cocoa ice cream,  
salted cashews



# Spiced coconut cream, banana & cocoa ice cream, salted cashews (vegan)

## INGREDIENTS:

SERVES 4

### Spiced coconut cream:

400ml coconut milk

1 vanilla pod

1 cardamon pod

1 lime

20ml agave syrup

35ml maple syrup

1g gellan gum

### Banana & cocoa ice cream:

175g frozen bananas

20g cocoa powder

20g icing sugar

### Caramelised salted cashews:

40g salted cashews

20g cater sugar

20ml water

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## METHOD:

1. Banana & cocoa ice cream: Blend the cocoa, frozen bananas and icing sugar together. Allow 4 hours minimum to freeze well.
2. Spice coconut cream: Heat the coconut milk with the vanilla, crushed cardamom pods, lime zest and syrups. Allow to infuse for 3 hours, then strain. Add the gellan to the coconut milk, whisk well and bring to the boil whilst continuing to whisk. Boil for around a minute then pour into a gastro and allow to cool completely and set. Blend in batches in the vita mix blender with the lime juice. Pass through a chinoise.
3. Caramelised salted cashews: Bring the sugar and water to the boil and cook until it turns to syrup. Add the nuts and cook, stirring regularly until the sugar starts to caramelise. Remove from the heat and continue to stir until the sugar has fully crystallised. Pour onto a tray and allow to cool completely before use.
4. Pipe the spice coconut cream into coupe glass. Scoop and serve the ice on top of the coconut mousse and add the caramelised salted cashews.