

Less than 15 minutes (plus freezing time)

Makes 1.5L

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Ingredients:

- 1 cup (250ml) fresh cream
- 1 can (385g) condensed milk
- 1 can (400ml) coconut cream
- 2 vanilla pods, seeds scraped, or 1 tsp (5ml) vanilla essence
- ¼ cup (60ml) white chocolate, chopped + extra for serving
- ½ cup (125ml) desiccated coconut, toasted

Nice to have:

- 6 waffle cones, for serving
- Coconut flakes, toasted, for serving

Method

COOK'S NOTE

Stand ice-cream at room temperature for a few minutes to soften slightly before scooping. Dish and enjoy!

1. Whip cream until stiff peaks form.
2. Add condensed milk in a steady stream while whisking.
3. Stir in coconut cream and vanilla.
4. Add chocolate and desiccated coconut and mix well.
5. Spoon into a 6-cup (1.5L) capacity, freezer-safe container.
6. Freeze overnight or until solid.
7. Serve with waffle cones and coconut flakes, if using.