

Stracciatella ice cream



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For 2 servings:

250 ml coconut milk (1 tin)

2-3 tablespoons raw sugar / maple syrup (to taste)

1 tablespoon amaretto / 1 tsp. vanilla essence

50 g vegan chocolate, grated

Blend the coconut milk with the sugar and amaretto/vanilla essence until the sugar dissolves. Pour into a container and place it in the freezer.

After approx. 1 hours take it out the freezer and stir the ice cream with a spoon, to prevent crystals formation. Add the grated chocolate and mix well.

Return to the freezer.



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