



COOKING PASSION SINCE 1877

STRAWBERRY ICE CREAM WITH COCONUT MILK, GINGER AND LIME



4 Pieces

INGREDIENTS

375 gr strawberries
ca 120 ml coconut milk
3 - 4 tbsp icing sugar
salt
¼ - ½ tbsp finely grated ginger
lime juice and zest

PREPARATION

Wash and hull the strawberries and drip off. Cover a low plastic container with kitchen paper. Gently place strawberries on the paper and freeze for at least three hours.

Shortly before you serve the ice cream, blend the frozen strawberries in a food processor. Add coconut milk, sugar, a pinch of salt, finely grated ginger, 1 tablespoon lime juice and blend finely.

Season with a bit of lime zest and serve immediately.

