

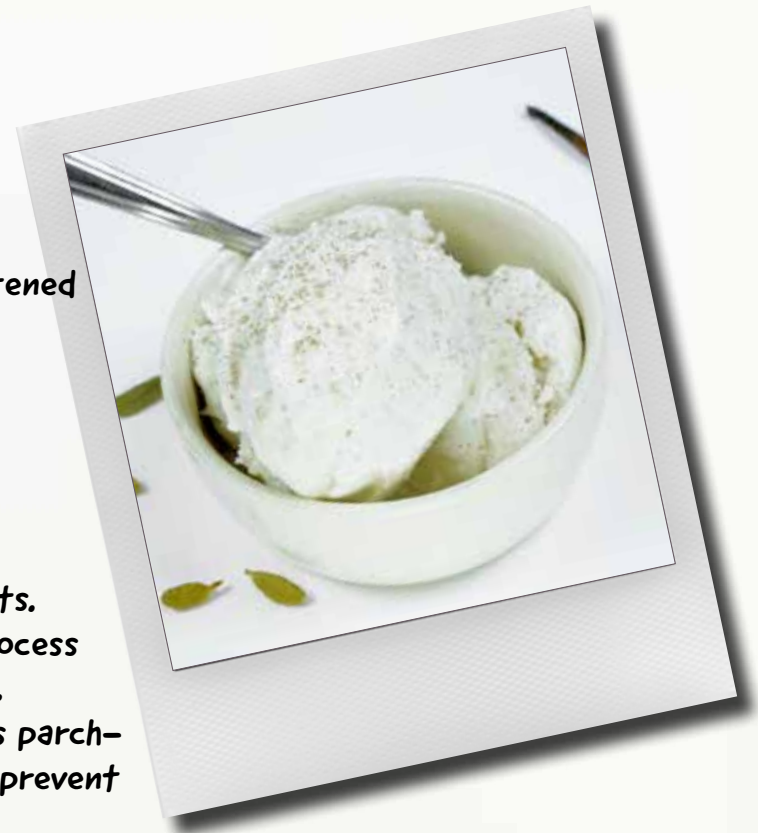
Coconut Cardamon Ice Cream

Ingredients:

1 1/2 cup	Ambrosia ® High Fat Coconut Milk
1 1/2 cup	Heavy Cream
1/4 cup	Ambrosia ® Maple Syrup Medium Amber
3 tbsp.	Ambrosia ® Coconut Medium Shred Sweetened
1 1/2 tsp.	Ambrosia ® Vanilla Extract
1 tsp.	Cardmom Ground
1/8 tsp.	Kosher Salt

Instructions:

- In a medium mixing bowl, whisk together all the ingredients.
- Add the mixture to a pre-chilled ice cream maker and process the cream for about 20 minutes, or until thick and smooth.
- Scrape the ice cream into a freezer safe container. Press parchment against the top of the cold ice cream then cover to prevent ice crystals.
- Freeze for at least 4 hours before serving.



Ambrosía.
QUALITY FOODS