



KAREM: NO-MACHINE COCONUT ICE CREAM/FROYO

PREP TIME: 5MINS COOK TIME: 45MINS
PREPARES 4 SERVINGS

INGREDIENTS

Items marked with a * are included in our Cambodia Recipe Box.

400ml / 14oz whole fat pure coconut milk*

100 / 3.5oz ml non-dairy condensed milk (My Boy brand is what is used by street vendors.)

Optional: Whole fat greek yogurt to taste

Optional: Dried coconut flakes*

To serve:

Toasted chopped peanuts

Condensed milk

Sweet bread

DIRECTIONS

1. Mix ingredients together well to taste, and freeze for at least 45 minutes. (Time may depend on your freezer and on the container you use; a larger container has a greater surface area to volume ratio in contact with the cold air.)
2. When ready to eat, blend the almost-frozen mixture until smooth and creamy. Serve in a sweet bread sandwich, and top with a drizzle of condensed milk and chopped peanuts. You can also serve this with our banana fritter recipe, which is sensational.
3. Unlikely leftovers can be refrozen for later use. Allow a bit of time to thaw enough to blend.