

**Golden milk Ice cream, chocolate sauce & blueberries**

**Serves 8**

 **Gluten Free, Dairy Free, Vegetarian**

**Difficulty Easy**

**Ingredients**

420 ml coconut milk

210 ml coconut cream

1 cup salted, roasted cashew nuts

½ cup maple syrup

2 tsp turmeric

1 tsp cinnamon

1 tsp ground ginger

2 tbsp toasted coconut

**Method**

Soak cashew nuts in water overnight

Blend all ingredients

Coat a high sided pan with coconut oil sprayed greaseproof paper

Freeze

**Tip**

Remove from the freezer before required to serve as it sets harder than normal dairy ice-cream

**Dairy free chocolate sauce**

Organic Cacao powder

Cold pressed coconut oil

Maple syrup

Mix ingredients to form a light sauce consistency and serve at a temperature the coconut oil is liquid, it will set like magic ice when poured over the frozen golden milk ice-cream.

**Fresh blueberries**

200gm fresh blueberries

**Method**

Scoop Icecream using hot water and a scoop and have ready in your freezer before hand to make serving easy!

Top with chcoclate sauce and fresh blueberries