



# COCONUT AND CHOCOLATE ICE CREAM CAKE

Serves 12

## INGREDIENTS

250g raspberries (fresh or frozen)  
400g can condensed milk  
300ml thickened cream  
1 can AYAM Coconut Cream 400ml  
1/3 cup desiccated coconut  
1/2 cup chopped pistachio nuts  
250g dark chocolate, melted and cooled



## MIXING

Press a large piece of plastic wrap over the base of a spring form and up the sides.

Blend or we process the raspberries until smooth. Spread the mixture evenly over the base of the tin. Once it's done, freeze until it becomes firm.

Next combine the condensed milk, the cream and the coconut cream in a small bowl and beat with an electric mixer for 2 minutes, until thickened.

## STIRRING

Finally, stir in the desiccated coconut, the pistachios and the chocolate. Spread the mix over the raspberry layer.

Put back in the freezer until firm.

## PRESENTATION

When firm (not hard frozen) scoop the ice-cream into serving bowls and serve immediately.