

Name of Food	Ingredients	Method
Coconut, caramel & pecan dairy-free ice cream	<ul style="list-style-type: none"> • 2 x 400ml cans full-fat coconut milk • 3 egg yolks • 4 tbsp coconut sugar, or caster sugar • dash vanilla extract • 50g pecans, toasted and roughly chopped 	<ol style="list-style-type: none"> 1. Whisk the coconut milk until smooth. Measure 600ml into a saucepan and heat until just steaming. Meanwhile whisk the egg yolks with 3 tbsp sugar and the vanilla. Slowly pour the hot milk onto the yolks, whisking constantly. Wipe the pan clean, pour in the coconut and egg mixture, then cook over a medium heat, stirring for 5-6 mins until you have a thin custard. Strain and leave to cool completely, then churn in an ice cream maker. 2. To make the caramel, put the remaining coconut milk and sugar in a saucepan with a pinch of salt. Boil for 3 mins until it has the consistency of double cream. Cool, then swirl the caramel and pecans through the ice cream mix, cover the surface with cling film and freeze.