

jamie oliver

Dairy-free vanilla ice cream

SMOOTH AND INDULGENT

**SERVES: 4****COOKS IN: 35 MINUTES PLUS FREEZING****DIFFICULTY: SUPER EASY***Ingredients*

2 vanilla pods

1 teaspoon vanilla-bean paste

1 x 400 g tin of light coconut milk

300 ml unsweetened organic soya milk

165 g agave syrup

Method

1. Halve the vanilla pods lengthways, scrape out the seeds, then add to a large bowl, discarding the pods. Add the remaining ingredients and stir well to combine.
2. Transfer the mixture to an ice cream maker, then churn for 40 minutes, or until smooth, occasionally scraping down the sides with a spatula. Give it a final stir, then transfer the mixture to a large freezer-proof container. Pop in the freezer for around 2 hours, or until set, then serve.
3. If you don't have an ice cream maker, place the mixture into a large freezer-proof container and pop it in the freezer. Allow to set for 3 to 4 hours, giving it a good whisk every 30 minutes or so.

NUTRITION PER SERVING

Calories	Fat	Saturates	Protein	Carbs	Sugars
216	8.2g	6.4g	2.5g	34.1g	28.4g
11%	12%	32%	6%	13%	32%

OF AN ADULT'S REFERENCE INTAKE