

# Coconut Ice Cream

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## Ingredients

2 cups milk  
2 cups heavy cream  
2 cups coconut milk  
1 cup coconut flakes, toasted  
8 egg yolks  
1 1/2 cups sugar  
Pinch salt

## Method

### Step 1

Bring milk, heavy cream, coconut milk, and coconut flakes to simmer in heavy saucepan for a few minutes. Allow to steep for 10 minutes.

### Step 2

Whisk the egg yolks, sugar, and salt together, long enough to dissolve the sugar.

### Step 3

Temper hot liquid into egg mixture. Return all back into saucepan over low heat, stirring all the while, until mixture starts to thicken. Strain through a chinois. Chill immediately over ice bath.

### Step 4

Churn in a standard ice cream machine.

THE  
COOKERY

by The Secret Jozi Chef

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