

## Coconut, Lychee & lime 'Ice Cream'

2 -tins of Ayam brand coconut cream

2 -560g tins of Lychees

Zest & juice of 1-2 limes

Opt. 1-2 teas. Vanilla essence & pinch of salt

Drain the lychees, add the fruit to the bowl, discard the syrup, process until smooth

Add all other ingredients & process until just smooth

Pour into a thermo server or a shallow container & freeze for several hours or until frozen

Break up the frozen mixture with a large metal spoon & re process on high until soft serve consistency ( approx. 20 secs)

You can either serve at this stage or refreeze.

Notes could do with other fruit eg pears,

Pear & cashew cream also makes into a nice icecream