



COOKING PASSION SINCE 1877

## STRAWBERRY ICE CREAM WITH COCONUT MILK, GINGER AND LIME



4 Pieces

### INGREDIENTS

375 gr strawberries  
ca 120 ml coconut milk  
3 - 4 tbsp icing sugar  
salt  
¼ - ½ tbsp finely grated ginger  
lime juice and zest

### PREPARATION

Wash and hull the strawberries and drip off. Cover a low plastic container with kitchen paper. Gently place strawberries on the paper and freeze for at least three hours.

Shortly before you serve the ice cream, blend the frozen strawberries in a food processor. Add coconut milk, sugar, a pinch of salt, finely grated ginger, 1 tablespoon lime juice and blend finely.

Season with a bit of lime zest and serve immediately.

