

Subscribe to our YouTube channel - Gourmet Fishing



Coconut Ice Cream

Host, Chef & Guide, David Murray







### Contents

Thank you for downloading our Info-Short recipe



Grocery List - Coconut Ice Cream Rum Infused Whipped Cream



Coconut Ice Cream & Rum Infused Whipped Cream







## Grocery List Coconut Ice Cream topped with Rum Infused Whipped Cream

#### Coconut Ice Cream Ingredients

Heavy Cream, 40% Milk Fat Sweet Cream of Coconut Whole Milk Vanilla Extract Large Egg Salt

#### Rum Infused Whipped Cream Ingredients

Heavy Cream, 40% Milk Fat

- Pineapple Rum
- Confectioners Sugar
- Cream of Coconut



Coconut Ice Cream Ingredients



Rum Infused Whipped Cream Ingredients

# **Coconut Ice Cream** topped with **Rum Infused Whipped Cream**



3 Cup of Ice Cream Ingredients

#### Coconut Ice Cream Ingredients

1 pint or 8oz Heavy Cream, 40% Milk Fat 1/2 cup Sweet Cream of Coconut 1/2 cup whole Milk 1 tsp Vanilla Extract 1 Large Egg Pinch of Salt

#### Rum Infused Whipped Cream Ingredients

5oz Heavy Cream, 40% Milk Fat2oz Pineapple Rum1 1/2 Tbs Confectioners Sugar1 tsp Cream of Coconut

#### **Coconut Ice Cream**

Place the combined ingredients into the refrigerator until cold—about 30 minutes. Pour into the cold ice cream churn, and process. Churn for 15-20 minutes. Place in a container and into the freezer for about an hour or until hard.

#### Make without an ice cream churn:

Beat the cream until it is thick. Add the remaining ingredients and combine. Place it in the freezer for 30minute or until hard. Remove and beat the mixture. Refreeze for about an hour.

#### Pineapple Rum Infused Whipped Cream

Place all ingredients into a Whipped Cream Dispenser. Place the top on the dispenser and shake to combine. Depending on the size of your dispenser, charge with the appropriate number of  $NO_2$  cartridges.

If you do not have a whipped cream dispenser, combine in a bowl and whip until stiff peaks are formed with a whish or a hand mixer with a whisk attachment.

Plate yourself a few scoops of ice cream, decorate however you like, and top with some of the infused whipped cream and enjoy.

Gourmet Fishing Info-Shorts





### We catch fish, and then, We cook our catch...



Marsh

Murray Development, LLC Salt Marsh Apparel PO Box 771 Goose Creek, SC 29445





