



Enjoy the delicious taste of summer with a scoop of creamy dairy-free strawberry ice cream—equally indulgence without the Moo and Co.

Farm-fresh strawberries are optimum, but flash-frozen, freshly harvested strawberries are great for the off-season. Try a delicious balsamic vinegar and strawberry classic pairing if you prefer savory over sweet. Substitute the maple syrup with balsamic vinegar cream for a more sweet-and-sour flavor twist. For an added boost of berry flavors, use a combination of strawberries, raspberries, and blueberries.

Strawberry **DAIRY-FREE ICE CREAM**

INGREDIENTS ICE CREAM

Makes about 1 pint – 473 ml

16 oz (1 lb) /454 g fresh strawberries, hulled

1 tsp/5 ml vanilla bean, to taste

3-4 tbsp/45-60 ml maple syrup, to taste

1 can (15 oz/425 ml) unsweetened full-fat

coconut milk or coconut cream, shake to combine

INGREDIENTS STRAWBERRY PUREE

Makes about 1-½ cups/375 ml strawberry puree

24 oz (1-1/2 lbs) 681 g ripe strawberries, hulled

3 tbsp/45 ml maple syrup or agave, to taste

1 tbsp/15 ml cornstarch

1 tsp/5 ml vanilla bean paste, to taste

OPTIONAL GARNISH

3 equal sized strawberries, hulled, sliced

Fresh mint leaves

METHOD ICE CREAM

Wash, hull, and freeze the berries until firm. Combine the frozen strawberries, vanilla bean paste, maple syrup, and coconut milk or cream into a food processor and mix until thick and creamy. Pour into a freezer-safe metal container, loaf pan, individual muffin tins, or silicon round molds—cover and put in the freezer. To avoid ice forming and to thicken quicker, stir the mixture every 20 minutes until the ice cream is firm enough to scoop. Freeze covered for up to 2 weeks

METHOD STRAWBERRY PURÉE

Place the strawberries, maple syrup, and cornstarch into a blender bowl and mix until smooth. Transfer the purée to a saucepan over medium-low heat and cook, stirring constantly, until reduced to a thick consistency. Remove from the heat and cool.

TO SERVE

Place a **scoop(s)** of ice cream in a bowl. Garnish the edges with sliced strawberries, top with fresh mint, and finish with a generous amount of the strawberry purée.

Photo – a 2 oz silicon round mold was used