

Frosted Fusions



Keep Cool & Fuse The Flavours

Pandan Coconut Pancake Ice Cream (A Taste of Thailand / Bali)

Inspired by pandan crêpes from Bali — creamy coconut ice cream with pandan's floral vanilla-almond aroma.

Ingredients:

- 300ml coconut milk (full fat)
- 200ml double cream (*or coconut cream = vegan option*)
- 120g caster sugar
- 1 tsp vanilla extract
- 1–2 tsp pandan extract (*start small, taste*)
- Optional: gel food colour (tiny drop for brighter green)



Method:

1. In a bowl, whisk coconut milk, cream, sugar, pandan, and vanilla until smooth.
2. Taste and adjust pandan strength (it should be lightly floral).
3. Chill in the fridge for **2–3 hours** — this thickens the base naturally.
4. Churn in your ice cream maker until soft-serve texture.
5. Stir in toasted coconut or small crêpe pieces (optional).
6. Freeze 4+ hours until scoopable.

Tips & Notes

- Pandan strength varies — start with 1 tsp then adjust.
- For the classic *Bali pancake green*, add one tiny drop of gel colour.
- Serve with mango or toasted coconut flakes — chef's kiss.

