

Chocolate ice cream with rum-soaked sour cherries

(paleo, sugar/gluten/dairy free, vegan, raw)

Ingredients: (for 1.5 L)

8 dl coconut milk

100g almond butter (homemade)

60g good quality cocoa powder

100g honey

3tbsp vanilla extract (homemade) or 3tbsp rum

1 vanilla bean

150 g sour cherries

3 tbsp rum

If you do not have almond butter, you can make it yourself too: just grind the almonds fine until releasing the oil and becoming butter like. When done, add the coconut milk, honey, cocoa powder and vanilla extract/rum. Deseed the vanilla bean and add the seeds as well. Mix thoroughly. Pour it into the prepared pan and put it into the freezer for several hours until becoming very thick but able to be whisked with an electric whisker or by hand. While it is waiting in the freezer, deseed and half the sour cherries and pour the rum over them. Give them a whisk once or twice. When the chocolate ice cream is ready, whisk it to be creamy and pour in the rum-soaked sour cherries and let them sink. Put it back into the freezer and wait.

Don't expect it to be in the freezer for long, it is very addictive and irresistible!