



### **Food Trend: Filipino**

#### **Caramel Swirled Coconut Cream Mango Ice Cream**

- 1 pint cold heavy whipping cream
- 1 teaspoon vanilla
- 1/2 teaspoon almond extract
- 1 (14 ounce) can cold sweetened condensed milk
- 1/2 cup fine sweet shredded coconut
- 1 cup chopped fresh mango, mashed
- 1/2 cup caramel topping

To Serve: As desired

Mango fruit slices; caramel topping;

Fine shredded coconut; coarse chopped roasted salted peanuts

In a mixer, whip heavy cream until begins to thicken; add vanilla and almond extract; whip until soft peaks form. While beating, slowly pour in condensed milk, fine shredded coconut, and pureed or mashed mango; whip to form high peaks.

Place in large freezer container. Drizzle caramel topping over ice cream; with a large spoon, lightly ripple through the ice cream. Cover container; place in freezer overnight or until able to scoop.

To serve: Place scoops of ice cream in individual serving bowls; arrange mango slices around ice cream; drizzle ice cream lightly with caramel topping; sprinkle with shredded coconut and salted peanuts. Serves: about 6 to 8

**About the Recipe:** The flavor takes you right to the Philippines, enjoying all that juicy mango fruit and tropical, creamy coconut ice cream. The swirling drizzles of caramel and salted peanuts just dance on your taste buds. The bonus is that it is so easy to make too.