



Lilikoi Lava Flow (Mocktail)

20-June-2022

Serves: Two 8-oz. glasses

Prep Time: 5 minutes

- 2 heaping scoops coconut ice cream (homemade (recipe follows) or store-bought)
- 1 (8 oz.) pkg. frozen seedless passion fruit (i.e. Pitaya™ Foods)
- ½ cup frozen pineapple chunks (fresh cut & frozen or store-bought frozen)
- 2 Tbsp. 100% pineapple juice (i.e. Dole®), chilled
- 2 Tbsp. Coco Reàl® Cream of Coconut, chilled
- 4 Tbsp. strawberry lava flow sauce, chilled (recipe follows)
- 2 pineapple wedges or leaves, for garnish (optional)



Optional: Place two 8-oz. glasses in freezer at least 1 hour prior to blending. This will keep the lilikoi lava flow cold while drinking.

Place coconut ice cream, frozen passion fruit, frozen pineapple chunks, pineapple juice, and Coco Reàl® in a blender. Blend until smooth. Take the 2 glasses out of the freezer and add 1 Tbsp. strawberry lava flow sauce to each glass. Fill each glass halfway with passion fruit/coconut smoothie. Add another 1 Tbsp. strawberry lava flow sauce to each glass. Fill each glass to the top with passion fruit/coconut smoothie. Garnish each glass with a pineapple wedge and/or pineapple leaf, if desired. Serve immediately.



3 lb. bag of Pitaya™ Foods Seedless Passion Fruit from Costco
(contains six 8-oz. bags of passion fruit)



Coco Reàl®



Vegan Coconut Ice Cream (prepare 2 days prior)

Serves: 6 to 8

Cooking + Churning + Chilling Time: 20 minutes + 30 minutes + 2 days

- 2 (12 fl. oz.) pkgs. 100% pure frozen coconut milk (recommend: Profood Hawaii's Best™)
- 1 (11.25 oz.) can sweetened condensed coconut milk (i.e. Nature's Charm)
- Pinch of salt
- 1 Tbsp. pure vanilla extract

In a large saucepan, melt frozen pure coconut milk on low heat until smooth, stirring occasionally. Add sweetened condensed coconut milk and salt, mix until combined. Take off heat and add vanilla extract. Mix, transfer to a heat-proof bowl and let cool. Cover and refrigerate for 5 hours.

Turn your ice cream maker on and pour the coconut mixture into the freezer bowl (which has been placed in the freezer for at least 24 hours). Let mix until thickened, for about 25 to 30 minutes. Transfer the ice cream to an airtight container and freeze for 4 hours or overnight.



ProFood Hawaii's Best™ 100% Pure Frozen Coconut Milk
(No water added, no preservatives)



Nature's Charm Sweetened Condensed
Coconut Milk



Strawberry Lava Flow Sauce (can be prepared up to a week prior)

Serves: 6 to 8

Prep + Cooking Time: 20 minutes + 5 minutes

$\frac{1}{4}$ cup granulated white sugar

$\frac{1}{8}$ cup water

1 pound fresh strawberries; stems discarded, strawberries rinsed, dried, and sliced

$\frac{1}{4}$ tsp. fresh lemon juice

Place sugar and water in a small saucepan. Heat until sugar is dissolved, stirring occasionally. Take off heat and set aside to cool slightly.

Place sliced strawberries, cooled sugar syrup, and lemon juice in food processor. Blend until smooth. Strain mixture through a fine mesh sieve to remove seeds. Refrigerate strawberry sauce until ready to use.

**Strawberry Lava Flow Sauce can be made ahead of time and kept in the refrigerator up to a week.