



Recipe from: [My Catholic Tradition](#)

Coconut Ice

SERVES FOUR TO SIX

1/2 cup caster (superfine) sugar

2 limes

14 fl oz can coconut milk

Toasted coconut shavings, to decorate (optional)

Pour 2/3 cup water in a small pan.

Transfer the caster sugar.

Bring to the boil, stirring constantly until the sugar has completely dissolved.

Remove the pan from the heat.

Leave the syrup to cool and then chill well.

Grate the rind from the limes finely, taking care to avoid the bitter pith.

Squeeze out their juice and add to the pan of syrup with the rind.

Add the coconut milk.

Pour the mixture into a freezer proof container.

Freeze for 5—6 hours, or until firm.

Beat twice with a fork or electric whisk, or process in a food processor to break up the crystals.

Scoop into dishes and decorate with toasted coconut shavings, if you like.

To make toasted coconut shavings:

Rinse the flesh from a coconut under cold water.

Shave slices using a vegetable peeler.

Toast under a moderate grill (broiler) until they are curled and the edges have turned golden.