

Coconut Wafers with Chocolate

Servings: 4

Prep time: 60 minutes

Ingredients:

For the wafers:

- *60g unsalted butter
- *200g caster sugar
- *100g egg whites (approx 4 whites)
- *60g plain flour, sifted

For the Coconut Mousse:

- *330 ml coconut milk
- *70g caster sugar
- *70 ml double cream
- *6 gelatin leaves

For the Chocolate Ice Cream:

- *250g chocolate, melted
- *750 ml milk
- *3 gelatin leaves
- *3g soya lecithin stabilizer
- *fresh red berries

Directions:

1. Melt butter and add the sugar; stir until dissolved.
2. Cool slightly then whisk egg whites stiff then fold into butter mix with flour.
3. Grease a baking sheet and place tbsp. full of mixture on it – spacing out.
4. Transfer to a pre-heated oven 170°C for 5 minutes.
5. When wafers are cooked, trim to oblong or square.
6. For the coconut mousse, pour coconut milk into a pan and add sugar and cream.
7. Warm, then add gelatin, previously soaked in water to soften, then squeezed out.
8. Heat until mix is smooth, stirring.
9. Pour into a shallow rectangular mold and chill in fridge to set.
10. For the chocolate ice cream, place chocolate in a bowl and cool slightly.
11. Add soaked and squeezed out gelatin and stir to dissolve.
12. Add milk and stabilizer and stir.

13. Transfer to an ice cream maker and process until thick and smooth.
14. Just before serving, make a sandwich with 4 wafers, with coconut mousse in between.
15. Place on chilled serving plates with a scoop of chocolate ice cream, decorated with extra coconut mousse, and a few fresh red berries.