[Coconut Almond Kefir Ice Cream](#)

Ingredients for ice cream:

- 1 cup kefir cheese (It's even better if you use coconut kefir cheese)
- 3 cups almond milk
- 1 ½ cups coconut milk full fat
- 1 tsp rum vanilla extract
- ¼ cup stevia
- 1 cup shredded coconut

Coconut almond ice cream preparation

This is a great way to enjoy kefir with coconut or almond milk. Remember, you can make kefir in any kind of milk.

Place kefir cheese, almond and coconut milk, vanilla, and sweetener into a blender and blend for 15 to 20 seconds. Add to ice cream freezer and freeze according to manufacturer's instructions.

Toasted Coconut

Preheat oven to 200 °C (400 °F) and place shredded coconut on a baking sheet. Place baking sheet in oven and bake for 5 to 7 minutes or until coconut is toasted brown. Sprinkle ice cream with toasted coconut.

You can make coconut kefir using milk kefir grains and coconut milk. Ferment for 24 hours or more and strain. Kefir should become thick enough so you can easily strain it through the mesh and get the perfect consistency of coconut kefir cheese.

See more recipes [here](#).

Products used to prepare this recipe:

Cheese Maker

Buy on Kefirko.com

Kefir Fermenter

Buy on Kefirko.com