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CHUN TSUBAKI

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LIVE FRUITFULLY

PLANT-BASED EXPERIENCE

with Sandra Lim

In Partnership with:

little farms & CUCKOO
MADE ON EARTH



DAIRY-FREE ICE CREAM BAR

By Sandra Lim

Makes 16 Ice Pops

PEANUT BUTTER WITH MISO CARAMEL POPS

MISO CARAMEL SAUCE

200ml Cococut cream
200g coconut sugar
10g miso
0.2 g salt
0.2 g xanthan gum

SUGGESTED TOPPINGS (OPTIONAL)

Dark Chocolate
Popcorn
Cacao nibs
Raspberry Powder

Bring coconut cream and sugar to boil. Add in salt and xanthan and reduce to desired consistency

PEANUT BUTTER ICE POPS

460 g rice milk
90 g peanut butter
350 g raw unrefined sugar
45 g inulin
2.5g salt
1 g xanthan gum
90g peanut butter

Blend all ingredients well. Put it into ice cream maker. Churn till volume has doubled. Fill into moulds and put into freezer till firm. Unmould and add on toppings.

DURIAN POPS

280g durian pulp
113g coconut milk
165g water
113g sugar
5g xanthan gum

SUGGESTED TOPPINGS (OPTIONAL)

Vegan white chocolate
Dehydrated passionfruit pulp
Dried bananas

Blend all ingredients well. Put it into ice cream maker. Churn till volume has doubled. Fill into moulds and put into freezer till firm. Unmould and add on toppings.