

# VIVANI

THE ART OF CHOCOLATE



## Chocolate Almond Vegan Ice Pops

### Ingredients

*For 4 ice cream pops*

#### **For the filling:**

80 g cashews  
60 g coconut milk (from a tin)  
0,5 tsp vanilla extract  
1 tsp maple syrup

#### **For the chocolate shell:**

100 g VIVANI Dark Almonds  
1 tbsp sliced almonds

#### **Furthermore:**

small ice cream pop molds

## Making

- 01** Soak the cashew nuts for at least 30 minutes or overnight.
- 02** In a food processor, blend cashews with coconut milk (if possible only the greasy, creamy part), vanilla extract and maple syrup.
- 03** Pour into the 4 molds and let chill in the freezer for a couple of hours until firm.
- 04** Chop the almond chocolate and melt it. Then add almond slices.
- 05** Coat each ice cream pop with an even layer of chocolate.
- 06** Allow to cool again until serving.