



A TASTEFUL PLACE AT THE DALLAS ARBORETUM

Coconut Ice Cream

Ingredients

- 1- 14oz can unsweetened cream of coconut
- 1-14oz can sweetened condensed milk
- 1 cup heavy whipping cream
- 1 cup whole milk

Directions

Place the sweetened condensed milk and cream of coconut in a blender at high speed for 30 seconds. Set it aside. Beat the whipping cream until soft ribbons begin to form. Add the milk and cream of coconut mixture. Continue beating for another 30 seconds until the mixture is completely blended. Place in a freezer safe container and freeze for a minimum of four hours to overnight before serving.



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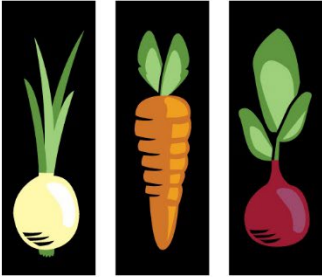
Kiwi Glaze

Ingredients

- 1 lb. ripe kiwi, peeled and roughly chopped
- 1 cup water
- 1 Tbs corn starch
- ½ cup sugar

Directions

Place the chopped kiwi and water in a blender and puree. Transfer the mixture to a small pot and bring to a simmer over medium or medium high heat for about 5 minutes. Do not boil. In the meantime, place a wide mouthed fine mesh sieve over a pitcher or fitted to a mixing bowl. Once the kiwi puree has been simmering for 5 minutes, carefully pour half of the mixture into the fine mesh sieve. Using a wide mouthed spoon, carefully press the kiwi mixture against the mesh to release the juices. Continue to do this until there is no release and all that is left is the kiwi pulp. Discard the pulp and repeat this process with the other half of the kiwi puree. Whisk together the sugar and cornstarch. Transfer it to a small pot. Transfer the kiwi mixture from the pitcher or bowl back to the small pot as well. Whisk the two together over medium high heat until the sugar dissolves. Continue whisking for about another couple minutes. As the temperature of the mixture rises, the mixture will begin to thicken. Once it thickens, remove from heat, and cool completely.



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Pineapple Topping

Ingredients

- 1 cup ripe pineapple, diced
- 1 Tbs cornstarch
- ½ cup sugar
- ½ cup pineapple juice

Directions

Whisk together the sugar and cornstarch in a small bowl. Set it aside. Heat the diced pineapple and pineapple juice in a sauce pot. Bring to a simmer. Whisk in the sugar/cornstarch mixture. When the mixture begins to thicken, remove from heat. Allow it to cool and refrigerate. Spoon over ice cream or crepes.