

## FRUITY COCONUT CREAMS

10 MINS TO PREPARE AND NO COOKING REQUIRED

## **SERVES 8 PANCAKES**

## **INGREDIENTS**

1 x 50g sachet coconut cream 500g tub of quark or greek yoghurt 85g icing sugar, sieved a few drops of vanilla extract 2 kiwi fruits 400g can of pineapple chunks (in own juice)

## **METHOD**

- 1. Dissolve the coconut cream in 50ml boiling water, then leave to cool.
- Spoon the yoghurt or quark into a mixing bowl, then stir in the icing sugar and vanilla.
- 3. Combine with the coconut mix then spoon into individual glasses.
- 4. Chill until ready to serve.
- 5. Peel and chop the kiwi fruit into small pieces, drain the pineapple, then chop the chunks into small pieces
- 6. Mix the fruit together then spoon over the top of the coconut creams.

