



Recipes

Vanilla Cone

- 150 g fresh milk
- 110 g cake flour
- 60 g sugar
- 40 g almond powder
- 14 g cocoa butter
- drops of vanilla essence
- pinch of sea salt
- pinch of soda powder

Mix all the ingredients, sieve. Using a waffle cone machine, make individual discs and form into cone shapes when golden brown and still warm. Spray the cone with an edible mauve colouring.

Ube Ice Cream

- 240 g frozen ube/purple yam
- 120 g shredded coconut
- 480 g fresh cream
- 240 g milk
- 240 g sugar

Mix the ube and shredded coconut in a blender. Place all the ingredients in an ice cream machine and process as a traditional ice cream.

Decoration

Edible flowers.

