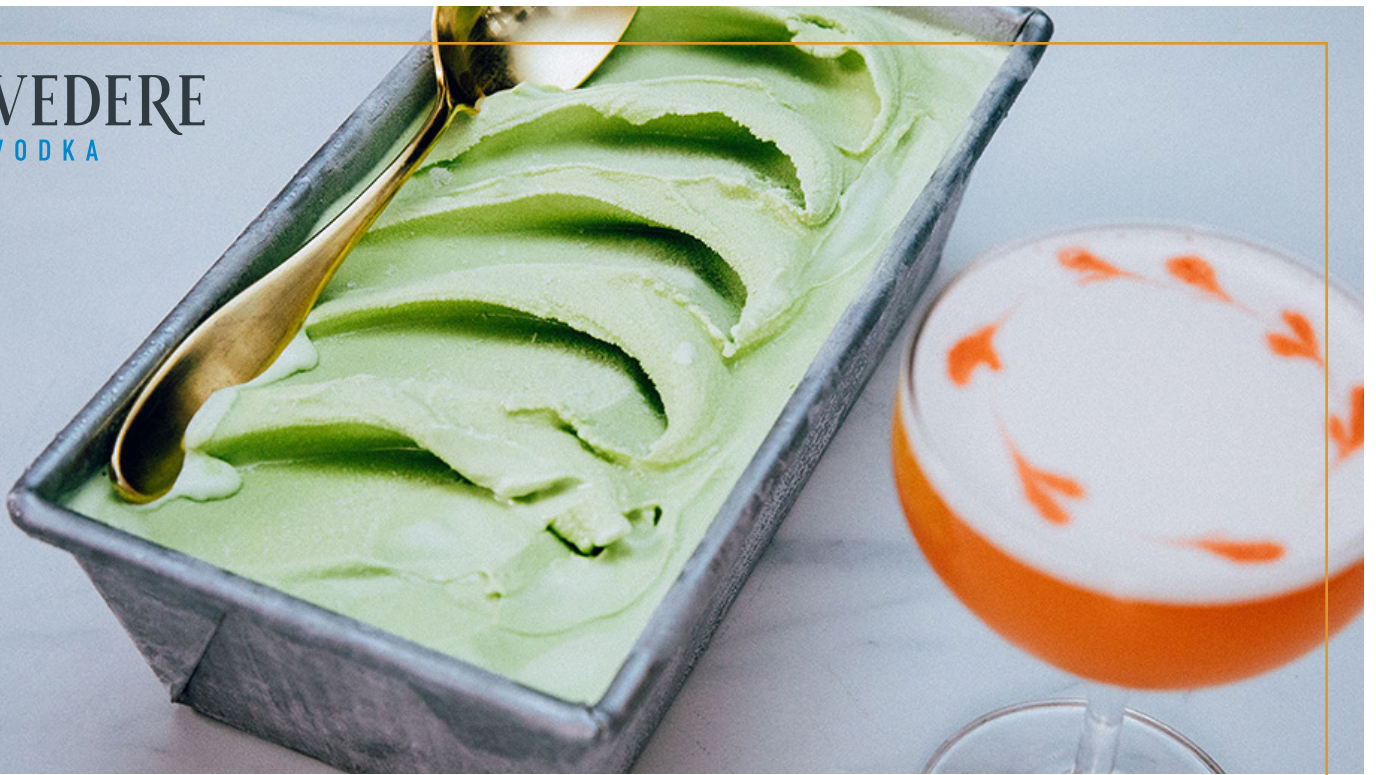


BELVEDERE
VODKA



COCONUT MATCHA ICE CREAM

SERVES 4

INGREDIENTS

1 tablespoon high quality matcha powder
3 cans (14 oz) regular coconut milk
¼ cup brown rice syrup, or maple syrup
2 tablespoons Belvedere Pure Vodka
1 teaspoon organic vanilla extract

DIRECTIONS

First, place your matcha into a bone-dry, high-powered blender, (like a Vitamix). Next, pour in your coconut milk, brown rice/maple syrup, Belvedere Pure Vodka and vanilla. Blend all ingredients very thoroughly, the creamier the texture of the ice cream mix, the better.

Pour mixture into an ice cream maker and churn it up. When ready, serve immediately. (Follow directions for your particular ice cream maker)

Keep ice cream in an airtight container in the freezer for up to 3 weeks. Note that this recipe is best when served fresh!

Candice Kumai

