

RECIPE



RECIPE TITLE

**Pink soft serve with a cherry
on top Chutney**

FOR

4 Servings

FROM THE FEATURE

Canned Apricots

CONTRIBUTOR

Food Bandits
www.foodbandits.nl

SISTERMAG
N°30

INGREDIENTS

2	frozen bananas
Handful of	frozen strawberries
Dash	vanilla extract
	Ice cream cones
	Cherries to garnish

STEPS

1. Mix the frozen bananas and the vanilla extract in a food processor.
2. Add in the frozen strawberries and leave the machine on until the ice-cream has gotten a lovely pink colour.
3. Finally, scoop the ice onto a cone and finish it off with a cherry on top.

RECIPE



RECIPE TITLE

**Roasted summer fruits
with vanilla soft serve**

FOR

4 Servings

FROM THE FEATURE

Canned Apricots

CONTRIBUTOR

Food Bandits
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N°30

INGREDIENTS

400 g	apricots, unstoned
250 g	cherries, unstoned
1 tbsp	coconut butter, melted
1 tsp	vanilla extract
3	frozen bananas
	marrow from 1 vanilla bean

STEPS

1. Set the oven to grill, and preheat the oven.
2. Remove the stones from the fruit. By the way, this recipe also works well with other stoned fruits, such as plums, peaches, and nectarines.
3. Put the fruit into a baking dish and melt the coconut butter in a pan on a low fire.
4. Add a dash of vanilla extract to the butter and stir thoroughly.
5. Then, pour the melted butter over the fruit and grill the fruit for 15 minutes in the middle of the oven.
6. Meanwhile, make the soft serve ice cream by mixing the frozen bananas and the marrow from 1 vanilla bean in a food processor.



CONT.

7. Scoop the warm fruit into a four bowls and add some soft serve ice cream, or scoop the ice cream directly into the baking dish with the fruit and serve with four spoons so everyone can enjoy it.

RECIPE



RECIPE TITLE

**Oatmeal sandwich cookies
with peach soft serve**

FOR

4 Servings

FROM THE FEATURE

Canned Apricots

CONTRIBUTOR

Food Bandits
www.foodbandits.nl

SISTERMAG
N°30

INGREDIENTS

250 g	oatmeal flour
60 g	coconut butter, melted
60 g	agave syrup
½ tsp	vanilla extract
2 tsp	baking powder
2 tbsp	water
2	frozen wild peaches
2	frozen bananas

STEPS

1. Preheat the oven at 160 degrees and line a baking tray with a sheet baking parchment.
2. Mix the oatmeal and baking powder with the coconut butter, vanilla extract, agave syrup and water together in a food processor.
3. Mix until the dough sticks together, but be careful not to leave the food processor running for too long or you will overwork the dough.
4. Shape the dough into 8 cookies using your hands, and lay them on the baking tray.
5. Bake the cookies in the middle of the oven for 15 minutes until they're coloured golden brown. Leave them to cool for a few minutes while you make the ice cream.



CONT.

6. If you want to eat the cookies without the soft serve ice cream, you can add a pinch of salt and some raisins to the dough, which is also something I can recommend.
7. To make the ice cream, mix the frozen bananas and peaches together in a food processors until creamy.
8. Scoop some ice cream onto one of the cookies and place another one on top to create sandwiches. Enjoy!