



Ingredients

Base

80 g raw cashews

80 g macadamias

80 g desicated coconut

25 g coconut oil

20 ml rice malt syrup or honey

Topping

150 g raw cashews soaked for at least 30 mins then drained

220 ml coconut milk

100 g coconut oil melted

80 ml rice malt syrup or honey

60 g desicated coconut

160 g fresh passionfruit pulp

Base

Place all ingredients in a high speed blender or food processor and process until smooth and crumb is sticking together

Press into a lightly oiled and lined square baking tin and freeze for 20 mins

Topping

Place cashews, coconut milk, oil and rice malt syrup or honey into your blender/food processor

Process until mixture is smooth and creamy - can take up to 3-4 minutes

Pour mixture over base and freeze for a further 20-40 mins

Place the passionfruit pulp in a small saucepan and heat on low until the mixture has thickened

Drizzle the passionfruit pulp over the slice and set in the freezer

Cut into squares and store in the freezer in an airtight container