

SYSKO BATTLE OF THE BLADES

Napa 2026

Chef Robert Root

Korean Spiced Coconut Ice Cream with a Hot Honey Drizzle

2 cups *Heavy Cream (7166518)*
2 tsp *Korean Spice (Spiceology 7264051)*
¼ cup + 2 Tbl *Coconut Sugar (6054924)*
1 cup *Unsweetened Coconut Milk (Roland 5331368)*
2 tsp *Mike's Hot Honey (7022264)*
2 tsp *Toasted Shredded Coconut (4510921)*
1 ea. *Sprig Fresh Lemon Verbena (garnish)*

Directions for No Churn Ice Cream.

Preheat oven to 350f. Put coconut on parchment lined sheet pan and toast till golden brown for approximately 3-4 min.

In a mixer with whisk attachment add the heavy cream, coconut sugar, and Korean spice. Whisk on medium speed till soft peaks approximately 3-4 min, add coconut milk and whisk to stiff peaks, approximately 2 minutes.

Put in freezer proof contain and freeze overnight.

Serving.

Scoop desired amount into your favorite serving dish and top with Mikes Hot Honey, toasted coconut, and lemon verbena.

Note: For best flavor let ice cream sit at room temperature for approximately 10 minute till slightly soften

Bon Appetit