



# Caffè di Artisan

## Almond and Coconut Milk Popsicles With Honey

**Serves:** 6

**Ingredients:**

- 400 ml thick coconut milk
- 1 cup almonds, blanched
- 1 Caffè di Artisan coffee pod
- 1/4 cup + 2 tablespoon honey or to taste
- 1/2 teaspoon vanilla extract (optional)

**Directions:**

1. Soak blanched almonds in 2 cups of hot water for 30 minutes. Rinse and blend it with 1 cup of fresh water to make a fine paste.
2. Add coconut milk to a bowl and add the almond paste.
3. Add coffee and honey and mix well. Taste and adjust coffee and sweetness as needed.
4. Pour into popsicle molds and place in the freezer until frozen, about 4-6 hours.



**Notes:**

Garnish with melted chocolate and caramel crystals.

To make caramel crystals, melt 1/2 cup of sugar on low heat until golden color. Carefully pour it on a wax paper or silicon mat. Refrigerate for 10 minutes and then blend it into coarse crystals.

You can use any Caffè di Artisan Luxury Coffee Variants to make these recipes