

Curry Ice Cream

YIELD: 1 QUART

Curry is admittedly an intriguing flavor for ice cream. It is also delicious.

2 pitted dates, soaked for 2 hours

½ cup coconut meat

½ cup raisins

1 tablespoon agave nectar

1½ teaspoons curry powder

Drain the dates, reserving about 3 tablespoons of the soak water. Transfer the dates and the reserved soak water to a blender with all the remaining ingredients. Process on high speed until smooth and creamy, stopping occasionally to scrape down the blender jar. Pour into an ice-cream maker and follow the manufacturer's instructions.