

Chunky Coffee Ice Cream Dessert Tacos

Recipe By Faigy Grossman



Cooking and Prep:  24
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Serves:  12

Contains:   

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Pescetarian,
Gluten Free

Source: Family Table by
Mishpacha Magazine

Although tacos usually brings to mind a tomato-y meat sauce dinner (surrounded by Mexican paraphernalia), I decided to try a sweet variation. This taco dessert was a hit! The combination of flavors and textures had all my tasters requesting seconds (of which there were none, because I was the first taster!).

Ingredients (9)

Taco Shells

- 2 packages fried mini taco shells (I used Del Campos)
- melted chocolates, for drizzling (I used baking chocolate, white chocolate, and caramel chocolate chips)
- 1/4 cup crushed pretzels (optional)

Ice Cream

- 5 eggs, separated

- 2/3 cup sugar
 - 2 tablespoons vanilla sugar
 - 2 tablespoons coffee granules, dissolved in 2 teaspoons hot water
 - 1 (16-oz./450-g.) container **Kineret Non-Dairy Whipped Topping**
 - 2 cups crushed chocolate-coated pretzel balls
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Start Cooking

Prepare the Ice Cream

1. In a large mixing bowl, beat egg whites until frothy, gradually adding sugars until a shiny, stiff snow forms.
2. Add the vanilla sugar, coffee, whipped topping, and the egg yolks, and beat until the mixture is stiff.
3. Gently stir in the crushed chocolate-coated pretzels by hand.
4. Pour ice cream into a container and freeze until firm, at least 24 hours.

Prepare the Taco Shells

1. Place each type of chocolate into a plastic bag and soak in a bowl of boiling water until it melts.
2. Working with one bag at a time, cut off a tiny tip from the corner of the bag and drizzle on the overturned tacos, using a quick back-and-forth motion. Repeat with remaining chocolates; allow chocolate to harden.

To Serve

1. Place two to three mini scoops of ice cream into each taco shell and sprinkle with a bit of crushed pretzels, if desired.
2. Serve with fresh fruit.

Note:

You will be left with some extra ice cream.

Credits

Styling and Photography by Chavi Feldman