

Purely Decadent made with Coconut Milk Ice Cream – Three New Flavors (Vegan, Gluten-Free, Soy-Free)

One of the best dairy-free creations (ever!) has to be coconut milk-based ice cream. Okay, this is my personal opinion, and the coconut averse may not agree, since hints of coconut can sometimes be detected, depending upon the flavor of course. But, it is hard to argue the rich and luxurious texture that easily rivals premium dairy ice cream and simply cannot be matched by other dairy-free ice cream alternatives.

That said, I love watching the flavor selection expand so quickly, as if the product line will soon rival 31 flavors. What started with five delicious dairy-free options from Turtle Mountain (the makers of Purely Decadent “ice creams”) just months ago has already been expanded to eight. Of course, I felt it my duty to sample these three new coconut milk-based flavors immediately …

Passionate Mango – Sweet, sour, and silky smooth; what hit with a mild shock to my taste buds, quickly melted into a luxurious blend of natural goodness. The initial, tangy passion fruit vibe gave way to a mellow and sweet mango flavor. This ice cream version offered the refreshing taste of a sorbet, with just a hint of rich indulgence from the creamy coconut milk. This treat gets two thumbs up and is absolutely perfect for hot summer days (when a rich ice cream may feel just a bit too heavy), or as an after dinner treat.

Mocha Almond Fudge – Just a word of caution: I don’t like coffee. Not a bit. What about mochas you ask? Nope. The bitter flavor that is coffee has never had a place in my kitchen. But, I was still compelled to taste-test EVERY flavor. It is my duty as a dairy-free author after all. The first flavor that hit as I sampled a spoonful was, most certainly, a very bold coffee flavor. So present in fact that I immediately wondered if this frozen concoction might offer a jolt of caffeinated energy. But, as it melted and mellowed atop my tongue, I warmed to the complex flavors. The texture was smooth and rich with generous chunks of nuts throughout and a subtle fudgy swirl that added a sweet, yet intense, chocolate syrup vibe. Coffee and mocha lovers shall rejoice, but even this coffee novice was drawn back for seconds.

Chocolate Peanut Butter Swirl – Vanilla is always my first choice over chocolate, but I have yet to turn up my nose at a bowl when offered, particularly if the phrase “peanut butter” is found in the title. Could there be a better marriage than chocolate and peanut butter? I think not. The peanut butter flavor seemed mild, not standing on its own, but rather merging with the chocolate for a different sensation. I liked it a lot, but I can only eat chocolate desserts in small amounts, and this intensely chocolate ice cream was no exception. Large chocolate slivers were scattered about and in fact so ever-present that they came together in many spots to form rich chocolate chunks. This was truly a rewarding little treat to top off an already delicious ice cream. I think the only thing that would make this frozen dessert even more perfect in my eyes would be removing the peanut butter from the ice cream base, and returning it as a large swirl throughout. (Image above shows the Mocha and PB Chocolate flavors)

Unlike some of the other coconut milk-based flavors, neither my husband nor I could detect a hint of coconut in these well-created flavors. In all cases, the texture was pure luxury, rich, and without a touch of iciness. This is a third party review by Alisa Fleming, author of *Go Dairy Free: The Guide & Cookbook*. For more information on the Purely Decadent product line, see the manufacturer’s website, Turtle Mountain.