



Berry and Chocolate Ice Lollies

about 6 Portions



Easy

up to 20 Min.



Ingredients:

For the Ice Lollies:

10 ml Dr. Oetker Madagascar Vanilla Extract (2 tsp)
200 g Strawberries
100 g Raspberries
200 g Natural Yogurt
100 g Condensed Milk

For the Decorations:

150 g Dr. Oetker 26% White Chocolate
100 g Dr. Oetker Dark Chocolate
Dr. Oetker Unicorn Confetti Sprinkles

1 For the Ice Lollies:

Place the berries in a food processor and blitz until smooth, - if you do not have a food processor you can mash your berries with a fork in a bowl until the juices are released and the pieces of fruit are small. Place the crushed berries in a sieve, over a bowl. Push the berries through the sieve using the back of a spoon, this will release the berry juices into the bowl and catch the seeds in the sieve, discard the seeds.

2 Mix the yogurt, condensed milk and Vanilla Extract in a separate bowl. Add the berry mixture and stir until all combined.

3 Pour into your ice lolly moulds and insert the lolly sticks and place in the freezer. - If you do not have an ice lolly mould then you can use a small plastic cups, cover the top with cling film and pierce a small hole in the top and insert the stick. Freeze the ice lollies for a minimum of 4 hours but ideally overnight.



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4 To Decorate:

Once the ice lollies have set, melt the white chocolate in the microwave; break the chocolate into pieces and place in a microwaveable bowl microwave in 30 second bursts, stirring after each burst until melted. Leave to cool for a few minutes. Remove the ice lollies from their moulds and place on a baking tray lined with greaseproof paper. Dip each ice lolly into the white chocolate to cover about 2/3 of the lolly in chocolate and place back on the greaseproof paper to set.

- 5 Once the white chocolate has set, melt the dark chocolate as above and leave to cool for a few minutes. Pour the sprinkles into a bowl. Dip the top 1/3 of each ice lolly in the dark chocolate and then dip into the bowl of sprinkles, to coat the top of the ice lolly in sprinkles. - you will need to work quickly as the chocolate sets quickly onto the ice lolly. Once all the ice lollies have been coated place back in the freezer until you are ready to serve!

Tip from the Test Kitchen

- Why not try using different fruits to create a different flavour ice lolly, just puree the fruit as above and follow the directions, this recipe works well with most soft fruits.
- If you do not like dark chocolate, you can swap for milk chocolate instead.
- - If you do not have condensed milk, switch for full fat milk and mix through 1 tbsp icing sugar to add a little sweetness to the mixture.
- Melting the chocolate into a jug will help you dip the ice lolly easily and get a smooth, even coating.

