



Fruity coconut popsicles

Cool down in style this summer with fruity coconut popsicles made with Alpro

Coconut Original drink

Preparation

1. Divide the fruit pieces and chopped herbs among the 4-6 popsicle moulds.
2. Blend the Alpro Coconut Original and icing sugar until smooth.
3. Slowly and carefully pour the Alpro Coconut Original mix into the popsicle moulds until they are full. Insert one liquorice stick or lollypop stick into each mould.
4. Set in the freezer overnight or until frozen solid - then take them out and enjoy in the warm sunshine. Nice!



4 servings



15min



Ingredients

- 400ml Alpro Coconut Original drink
- 2 tbsp icing sugar
- 4 strawberries, hulled and sliced
- 2 fresh apricots, stoned and chopped
- 1 kiwi fruit, peeled and sliced
- A handful (50g) blueberries
- A couple sprigs of mixed herbs (peppermint, lavender, basil, rosemary), chopped
- 4 to 6 liquorice sticks or lollipop sticks
- You will need popsicle / ice-lolly moulds

Made with

Coconut Original Chilled

