



Mini Coconut ice lollies

Refreshing ice lollies with Alpro Plain with Coconut Big Pot

Preparation

Blend the Alpro Plain with Coconut, Alpro Coconut Cuisine and agave syrup until the mixture is smooth. The mixture should be dense enough to hold a lolly stick in the centre. If the mixture is too thick, add more of the Alpro Plain with Coconut.

Combine the pistachio nuts with the desiccated coconut and divide the mixture between the ice-lolly moulds.

Pour the coconut mixture on top of the nut mixture in the moulds, place a lolly stick in the centre and freeze for at least 4 hours.

After freezing, gently release the ice-lollies by holding the moulds in warm water for a few seconds and enjoy!



8 servings



10min



Ingredients

- 500 ml Alpro Plain with Coconut
- 175 ml Alpro Coconut Cuisine
- 60 ml agave syrup
- 10-15 raw pistachio nuts – toasted and coarsely chopped
- 2 tbsp of desiccated coconut
- 8 popsicle moulds or shot glasses (to use as moulds)
- 8 lolly sticks

Made with

Coconut Cuisine



Plain with Coconut

