EASY STRAWBERRIES & CREAM ICE LOLLY RECIPE

Ingredients:

- 200 ml plain yogurt
- 50 ml milk
- 12 whole fresh strawberries (sliced)
- 3 tsp honey (adjust to taste)

Instructions:

1. In a bowl, mix together the yogurt, milk, and honey until smooth.
2. Slice the strawberries and add a few to each ice lolly mould.
3. Pour the yogurt mixture into the moulds over the strawberries.
4. If your ice lolly moulds don't come with built-in sticks, freeze the mixture for 1 hour. Then insert loose lolly sticks — the mixture will be soft enough to hold them upright without falling.
5. Return to the freezer and freeze for at least 5 more hours, or until fully set.
6. To easily remove your homemade ice lollies from the moulds, dip the mould briefly into a cup of lukewarm water — they'll slide out more easily!

Top Tip:

- You can substitute strawberries with raspberries, blueberries, or a mix of your favourite berries for a different fruity twist!
- Using loose sticks? Freeze your lollies for 1 hour before inserting the sticks — the mix will be thick enough to hold them upright without tipping.
- Struggling to remove lollies from the mould? Briefly dip the mould into a cup of lukewarm water to release them without breaking.

STRAWBERRY & PROSECCO ICE LOLLY RECIPE (18+)

Ingredients:

- 400g fresh ripe strawberries (stalks removed)
- 2 tbsp lemon verbena-infused caster sugar (see guide)
- 4 tsp elderflower cordial
- 2 tsp lemon juice
- 160 ml chilled Prosecco

Method:

1. Blend the strawberries, sugar, elderflower cordial, and lemon juice until smooth.
2. Pour the mixture through a fine sieve into a jug to remove seeds and pulp.
3. Stir in the chilled Prosecco.
4. Carefully pour the mixture into ice lolly moulds, leaving about 1 cm of space at the top.
5. Freeze for 6–8 hours, or until solid. Makes around 8 adult ice lollies.

Note: These alcoholic ice lollies will melt more quickly than non-alcoholic versions, so serve immediately. Do not increase the amount of Prosecco, or the mixture may not freeze properly.