

The image features five tropical popsicles arranged vertically on a light blue, textured background. Each popsicle is made of a white, creamy base and is topped with a drizzle of white chocolate, fresh passion fruit pulp and seeds, and a dusting of white coconut flakes. The popsicles are on wooden sticks, and some of the white chocolate and passion fruit have melted slightly, creating a glossy sheen on the surface. The text 'TROPICAL POPSICLES' is centered in white, bold, uppercase letters across the middle of the image.

TROPICAL
POPSICLES

TROPICAL POPSICLES

with Mango, Passion Fruit,
Coconut & Lime

Recipe: **ROBERTA DALL'ALBA**

INGREDIENTS

- 200 gr Mango pulp
- 150 gr Full fat coconut milk (from a can)
- 80 gr Condensed milk*
- 25/30 gr Passion fruit pulp
- Zest from organic lime, to taste
- A piece of white chocolate, to decorate

YOU NEED

Popsicles' mold



SERVING

5 popsicles



CATEGORY

dessert



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- SCHRITT 1** Cut the mango pulp and blend it until pureed. Set aside.
- SCHRITT 2** Combine coconut milk and condensed milk and stir.
- SCHRITT 3** Divide it into 3 parts (first part 50 gr, the other two parts 90 gr)
- SCHRITT 4** Add mango pulp to the first (50 gr) and stir.
- SCHRITT 5** Add lime zest to one part and stir.
- SCHRITT 6** Then add passion fruit to the third part and stir.
- SCHRITT 7** Pour the mixtures into the popsicles' mold, layering them.
- SCHRITT 8** Freeze until ready.
- SCHRITT 9** Optional: decorate with white chocolate
- SCHRITT 10** *TIP: if you're vegan, use vegan condensed milk instead. You make your own. You just need about 80 gr of full fat coconut milk and 25 gr of sugar. Let them dissolve at low heat, than stir until it thickens. Let it chill overnight.