



ovomaltine

OVO

CRUNCHY CREAM ICE LOLLY

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INGREDIENTS

250 ml	whole milk
200 g	plain Greek yoghurt
2 tbsp	icing sugar
150 g	Ovomaltine Crunchy Cream
80 g	chopped hazelnuts

Put the whole milk, yoghurt and icing sugar in a bowl and mix together.

Melt the Ovomaltine Crunchy Cream in a bain marie.

Divide the Ovomaltine Crunchy Cream between the individual ice lolly moulds, then pour over the yoghurt-milk mixture: there should still be some room at the top. Mix together the Ovomaltine Crunchy Cream and the yoghurt mixture in the lolly moulds with a lolly stick to create a marbled effect. Then, cover the lolly moulds and freeze for around an hour.

Remove the moulds from the freezer. Scatter the hazelnuts onto the top of the lolly moulds and gently press them in.

Insert the lolly sticks, cover the moulds and freeze for a further four hours.

To remove the lollies from the moulds, hold them under hot running water for 10 seconds, then pull them out.

Enjoy immediately.

