



## Popsicles + Creamsicles Fudgesicles

### Ingredients:

- Mango Puree
- Kiwi Puree
- Musk melon Puree
- Pomegranate Juice
- Watermelon Juice
- Orange Juice
- Lemon Juice
- Mint leaves
- Fresh Cream
- Milk
- Curd
- Cocoa Powder
- Dark/milk chocolate
- Vanilla extract
- Chia Seeds (optional)
- Powdered Sugar (optional)
- Honey (optional)
- Black Salt

### Method:

#### Fruitsicle

- Mix fruit Puree/juice with some honey/sugar if need be.
- Add Salt if using water melon juice.
- Add Mint leaves in watermelon juice.
- Arrange the Puree/juice in Popsicle mould.
- Freeze for 8 hours

### Creamsicle

- Mix fruit Puree/juice with some honey/Sugar if need be in Bowl 1.
- Mix equal Parts thick curd with fresh cream in bowl 2.
- Add sugar/honey as per taste in bowl 2.
- Add Vanilla extract in bowl 2.
- Arrange this in two or more layers in Popsicle mould.
- Let one layer set, if for 30-40 mins before adding another flowy layer.
- Freeze for 8 hours

### Fudgesicle

- Mix equal full fat milk with fresh cream and heat in a pan.
- Add sugar/honey as per taste.
- Add Vanilla extract (optional).
- Add cocoa Powder and let this cook for 1-2 mins.
- Turn the flame off and add chocolate chunks.
- Let the mixture cool and then set in Popsicle moulds.
- Freeze for 8 hours