



Easy strawberry ice lollies

This year we went strawberry picking and returned with several kilos of berries. So I invented this simple recipe, which was a huge hit. Make big batches as these lollies have a tendency to disappear very quickly!

Makes 12 lollies

1 l (2 US pints) organic natural yoghurt
1 punnet of strawberries
100 ml (½ cup) agave syrup
½ vanilla pod

1. Rinse and hull (remove the top of) the strawberries.
2. Add the agave syrup to the berries and purée.
3. Scrape the seeds out of the vanilla pod and stir them into the yoghurt along with the strawberry purée.
4. Fill small ice-lolly moulds with the mixture and freeze. Allow at least 10 hours freezing time before serving.

