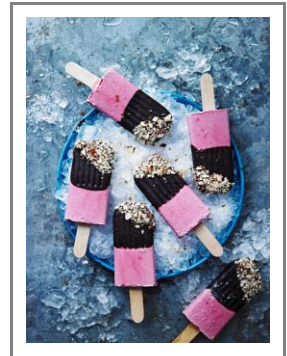




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RECIPE SERVICE

Image number: 12508824

Recipe number: R1169085

Roasted Rhubarb and Balsamic Popsicles with chocolate and almonds

(For 6 servings)

Prep and cook time: 1 h

freezing time: 4 h

Difficulty: easy

Cannot be frozen

Ingredients:

6 rhubarb stalks, trimmed and sliced
120 ml fresh orange juice
1/4 tsp salt
150 g | 2/3 cup plain Greek yogurt
150 g | 2/3 cup honey
2 1/2 tbsp balsamic vinegar
6 wooden lolly sticks
150 g | 1 cup dark chocolate, chopped
1 1/2 tbsp coconut oil
125 g | 3/4 cup almonds, chopped

Method:

1 Preheat the oven to 180°C (160° fan) | 350F | gas 4. Toss together the rhubarb, orange juice, and salt in a roasting tin. Roast until very soft to the tip of a knife, about 25-35 minutes.

2 Remove from the oven and let cool for 10 minutes.

3 After cooling, transfer to a food processor and add the yoghurt, honey, and vinegar. Purée until smooth.

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4 Divide the mixture between the holes of a six-hole ice lolly mould. Freeze for 1 hour until semi-frozen.

5 Remove from the freezer and thread wooden lolly sticks into the popsicles. Return to the freezer until set and frozen, about 3 hours.

6 When ready to serve, remove the popsicles from the freezer.

7 Combine the chocolate and coconut oil in a heatproof bowl set over a half-filled saucepan of simmering water, stirring until melted and smooth.

8 Pour the melted chocolate mixture into a high-sided tumbler or glass. Remove the popsicles from the mould; if needed, loosen by running hot water over the outside of the mould.

9 Dip the popsicles into the melted chocolate to coat half. Sprinkle chopped almonds over the chocolate.

10 Set the popsicles on their sides, letting the chocolate set before serving.

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