



COOKING PASSION SINCE 1877

MATCHA-BERRY-ICE-POPS



For 6 ice-pops of 60 ml each

INGREDIENTS

200 gr fresh berries of your choice
150 gr mascarpone
3 tbsp icing sugar
1 pinch of salt
4 gr matcha-teapowder

PREPARATION

Wash berries if necessary and dry off on kitchen paper.
Mash the berries on a plate with a fork and add a tablespoon icing sugar.

Mix mascarpone, the rest of the icing sugar, a bit of salt and matcha-teapowder in a bowl.

Alternate layers of mascarpone and mashed berries in the forms and place a wooden stick, ice sticks or small teaspoons in the middle. If necessary close ice-pops. Deep-freeze for four hours.