

Cake Lollies baking pan



Item no. 661066



STÄDTER®

Breaking the ice – with iced lollies

WORKING TIME: APPROX. 30 MIN. | FREEZING TIME: APPROX. 6 HOURS

Ingredients for making one tray (basic recipe): 3 egg yolks, 1 tsp lemon juice, 50g sugar, pulp of one vanilla pod, 200g whipped cream | **Additionally:** ½ pkgg whipped cream fix, e.g. chocolate (item no. 301023) or strawberry (item no. 301030), 8 wooden handles (item no. 489547)

Preparation:

Mix egg yolks, lemon juice and pulp of a vanilla pod and whisk over warm water until light and creamy. Keep on whisking the cream until it is cold.

Fold in whipped cream and STÄDTER whipped cream fix and fill the tray with a spoon or a piping bag. Please do not forget to tip the wooden handles into the cream before placing them on the tray, they will stick much better in the ice afterwards.

Put the tray into the refrigerator for at least 6 hours. Then, shortly, put the tray into a water bath and take the iced lollies carefully off the tray. Glaze them with dark or white chocolate and decorate them as you like.

Tip: Replace some part of the whipped cream with yoghurt to enjoy our iced lollies in a lighter way!



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