

## *White Chocolate Mousse*

380 g Milk  
5 drops of Violet flavor  
16 g Gelatin  
750 g White chocolate *Ivana*  
750 g Whipped cream

Bring to a boil the milk. Add the soaked gelatin and mix well. Pour over the white chocolate and let it cool down at 30 °C. Finally add the soft whipped cream. Pipe into the Popsicle mold.

## *Soft Blueberry Center*

Pipe a small amount of **Lafruta Blueberry 70%** into silicon mold and freeze. Insert inside the white chocolate mousse.

## *Blueberry Biscuit*

500 g Blueberry puree  
45 g Egg white powder  
175 g Sugar  
65 g Egg yolk  
150 g Almond powder  
100 g Flour  
75 g Cornstarch  
100 g Melted butter

Whisk the blueberry puree with the egg white and sugar. Add the egg yolk at slow speed. Incorporate the almond powder, flour and cornstarch. Then add the cold melted butter. Bake at 200 °C for around 9-10 min

## *White Chocolate for dipping*

850 g White chocolate *Ivana*  
150 g Cocoa butter  
Blue coloring (fat-soluble)  
Red coloring (fat-soluble)

Melt at 40-45 °C, and mix well the coloring. Dip the frozen popsicle.

# Heavenly Popsicle



## Featured Products



### IVANA 30% WHITE COUVERTURE

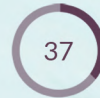
COCOA %



MILK %



FAT %



SUGAR %



BEAN ORIGIN:  
GHANA

### LAFRUTA BLUEBERRY 70%

FRUIT %



BAKE STABILITY



FRUIT INTEGRITY



SUGAR %



FRUIT ORIGIN:  
CANADA

