**If I Was A Sculptor**

 **Ice Lollies**

 **Ingredients**

**100ml red grape juice**

**2 tbsp tropical fruit juice**

**1 to 2 tbsp icing sugar (if needed)**

**100g ripe mango peeled, pitted and diced (1 ½ cups)**

**3 large kiwi fruits, peeled and cut into chunks**

**3 tbsp icing sugar**

**Got everything you need?**

**Then let’s get cooking!**

1. **Mix the grape juice and icing sugar together.**
2. **Pour into lolly moulds and freeze until just firm**

**(1 to 2 hours).**

1. **Blend together the mango and tropical fruit juice in a**

**Blender.**

1. **Taste and add a little icing sugar if needed (it will**

**Depend on how ripe your mango is ).**

1. **Pour into lolly moulds. Freeze for 1 to 2 hours until**

**just firm. Then remove from the freezer.**

1. **Puree the kiwis, pushing them through a fine sieve to**

**remove the seeds.**

1. **Then stir in the icing sugar. You should have 100 ml**

**(3 ½ floz)**

1. **Pour into lolly moulds, insert the sticks and freeze**

**Until firm.**

 **If I Was A Sculptor**

 **Raspberry Ripple Ice cream**

 **Ingredients**

 **Ice Cream**

**50g raspberries**

**100ml double cream**

**2 tbsp icing sugar**

**150g good quality raspberry whole milk yogurt**

 **Sauce**

**Half tsp lemon juice**

**1to 2 tbsp icing sugar or to taste**

**100g raspberries**

**Got everything you need?**

**Then let’s get cooking!**

1. **Blend the ice-cream ingredients together and churn**

**In an ice cream maker following the manufacture’s**

**Instructions.**

1. **Meanwhile, blend raspberries, lemon juice and**

**1 tbsp sugar.**

1. **Taste and add extra sugar if needed (depending) on**

**ripeness of the raspberries).**

1. **When the ice cream has frozen, scoop it into a large**

**Plastic container.**

1. **Roughly fold through the sauce so that it ripples**

**through the ice cream. Freeze for 1 to 2 hours to firm**

**up the sauce.**