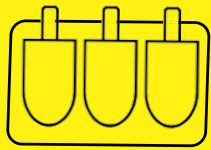


Preparation of yogurt ice cream

You'll need: 190 g of plain yogurt.

1

Weigh 190 g of yogurt into a bowl. Mix 2 table-spoons (30 g) of ice cream powder mix into the yogurt. If you want to make two-colored ice creams, mix 1 tbsp. of one color mix into 95 g of yogurt and 1 tbsp. of another color mix into the other 95 g of yogurt.

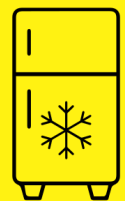


Stir the mixture thoroughly for a couple of minutes to ensure the color and flavor are well combined and the sugar is dissolved. Spoon the yogurt mixture into the molds. Don't fill the molds to the brim because the ice cream mixture will expand when frozen and the ice cream sticks will also take up space.

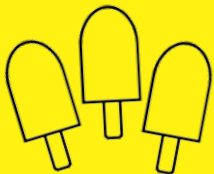
2

3

Assemble the ice cream sticks and place them in their slots in the ice cream mold. Ask an adult for help if needed, as the sticks need to be pressed in firmly. Put the mold in the freezer. The ice cream mixture will freeze in 3 to 4 hours.



3 hours -18°C



Now you can pop the ice creams out of the mold. You can help release them by pushing from the bottom. Enjoy your treat!

4

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Recommendations

1

Before the first use of the ice cream mold, carefully wash the silicone mold with warm water and dish soap.



2

Prepare kefir ice cream with berries or fruits. Puree the berries or fruits and mix them with kefir in your preferred ratio.

3

Mix ice cream powder with 120 grams of whipping cream and whip the mixture. This way you can prepare creamy ice-cream.

4

You can find various ice cream recipes on our website at **lastella.ee/en/blog/**

5

You can order refill ice cream mixes from our online store at **lastella.ee**



Warning

Not suitable for children under 3 years. Choking hazard - small parts may be swallowed or inhaled. For use only under adult supervision.