



## CHOCOLATE lolly pops with SUMMER BERRIES, ROLLED IN COCONUT.

DENNIS LESIE, THE BRASSERIE, HILTON HOTEL

### Ingredients

- 500g Cake or muffins
- 2 punnet strawberries
- 1 punnet blackberries
- 1 punnet raspberries
- 1 punnet mulberries
- 200g cherries
- 1/cup yoghurt
- 2 cups desiccated coconut
- ½ cup toasted muesli
- 200g melted chocolate

### Method

1. Break up the cake or muffin into small crumb-like texture in large mixing bowl.
2. Chop up all the berries into small pieces and mix them all together in a separate bowl.
3. Add the berries into the crumbed cake mix along with the yoghurt and toasted muesli.
4. Mix well until evenly spread. The mix should be moist but able to hold its shape. You may need to add more cake crumbs or yoghurt depending on the texture.
5. Scoop out a little mixture, enough to roll a ball the same size as a twenty-cent coin and roll a tight ball.
6. Stick a skewer through the ball and dip in melted chocolate then roll it in coconut.
7. Allow to sit on a baking tray lined with baking paper for the chocolate to set.

### EQUIPMENT

- Knife
- Chopping board
- Saucepan
- Bowls x 2
- Baking tray/paper
- Skewers

# Breville



### From the Market

Fruit: **The Food Forest**, [Kuitpo Forest Strawberries](#), [Cottonville Farm](#), **Ruby Spoon**

Yoghurt: [Fleurieu Milk Co](#), [B-d. Farm Paris Creek](#)

Store Cupboard: [Original Cereal Company](#), [Hughsl](#)