

Fruity Neapolitan Lolly Loaf

Servings: 8

Prep Time: 25min + 8hrs freezing

Cook Time: 0



Ingredients

- 200g peaches nectarines or apricots (or a mixture), stoned
- 200g strawberries or raspberries (or a mixture), hulled
- 450ml double cream
- ½ x 397g can condensed milk
- 2 tsp vanilla extract
- orange and pink food colouring (optional)
- 8 wooden lolly sticks

Directions

1. Put the peaches, nectarines or apricots in a food processor and pulse until they're chopped and juicy but still with some texture. Scrape into a bowl. Repeat with the berries and scrape into another bowl.
2. Pour the cream, condensed milk and vanilla into a third bowl and whip until just holding soft peaks. Add roughly a third of the mixture to the peaches and another third to the berries, and mix both until well combined. Add a drop of orange food colouring to the peach mixture and a drop of pink food colouring to the berry mixture if you want a really vibrant colour. Line a 900g loaf tin or terrine mould with cling film (look for a long thin one, ours was 23 x 7 x 8cm), then pour in the berry mixture. Freeze for 2 hrs and chill the remaining mixtures in the fridge.
3. Once the bottom layer is frozen, remove the vanilla mixture from the fridge and pour over the berry layer. The bottom layer should now be firm enough to support your lolly sticks, so place these, evenly spaced, along the length of the loaf tin, pushing down gently until they stand up straight. Return to the freezer for another 2 hrs.
4. 4 Once the vanilla layer is frozen, pour over the peach mixture, easing it around the lolly sticks. Return to the freezer for a further 4 hrs or until completely frozen. Remove from the freezer 10 mins before serving. Use the cling film to help you remove the loaf from the tin. Take to the table on a board and slice off individual lollies for your guests. Any leftovers can be kept in the freezer for up to 2 weeks.