

Edlyn Delights

Delicious Breakfast, Burger, Muffin,
Mexican & Dessert recipe ideas!



So Delicious

Delicious and easy to prepare, these Edlyn and Wood's recipe ideas add flair to any menu.

Using fresh ingredients and Australian made and owned products, the results are a combination of delightful and tantalising flavours.

We hope these recipes inspire you to do more with your existing menu.

For even more great recipe ideas visit: edlyn.com.au



Breakfast

Start your day right with these delicious and easy to make breakfast recipes. From tacos to burgers, your mornings will never be the same again.



Serving Suggestion

Breakfast Friands

SERVES: 25
PREP TIME: 5 MINS
COOKING TIME: 30 MINS

Ingredients

- 1kg Edlyn Vanilla Friand Mix
- 400ml Water
- 400g Butter
- 100g Rolled Oats
- 40g Raspberry / Blueberries



Method

1. Preheat oven to 180°C (210°C for conventional ovens).
2. Soften or melt butter first before blending (do not overheat).
3. Place butter, Friand Mix and water into mixing bowl.
4. Blend together on low speed for 1 minute using a paddle attachment.
5. Scrape down sides of the bowl with spatula.
6. Blend for a further 2 minutes on low speed.
7. Stir through raspberries / blueberries.
8. Transfer batter into jug to make it easier to pour into Friand tray.
9. Pour 70g of batter if using a standard Friand tray.
10. Finely chop rolled oats and sprinkle on top of Friand batter before baking.
11. Bake for 25-30 minutes.
12. Allow the Friands to cool before transferring onto a baking rack.
13. When cool, dust Friands with icing sugar and serve.



Breakfast Tacos

Ingredients

250g Edlyn Buttermilk Pancake Mix
400g Wood's Tomato Relish
225ml Water

4 Large Eggs
4 Rashes Bacon
Shallots
Grated Cheese



SERVES: 4
PREP TIME: 10 MINS
COOKING TIME: 10 MINS

Method

1. Prior to cooking your pancakes, be sure to have your filling ready. This can be any combination of breakfast items you choose, we recommend some scrambled eggs, bacon, topped with cheese, shallots and Wood's Tomato Relish.
2. Add Buttermilk Pancake Mix and cold water into a mixing bowl.
3. Mix on low speed for 1 minute, be sure to scrape down the sides of the bowl with a spatula.
4. Brush a small amount of vegetable oil on to a frying pan.
5. On medium heat, pour pancake mix into the pan, you can then spread the mix to thin it out so your pancake tacos are not too thick. Flip over after 1 minute or when golden brown and cook other side.
6. Add a small amount of your filling on to the centre of the pancake and fold up like a taco.



Pancake Brekkie Burger

SERVES: 3
PREP TIME: 5 MINS
COOKING TIME: 15 MINS

Ingredients

300g Wood's Tomato Relish	100g Spinach Leaves
500g Edlyn Buttermilk Pancake Mix	6 Rashes of Bacon
Pancake Mix	3 Eggs
3 x 125g Beef Patty	450ml Water



Method

1. Add Buttermilk Pancake Mix and cold water into a mixing bowl.
2. Mix on low speed for 1 minute, be sure to scrape down the sides of the bowl.
3. Preheat a frying pan on medium heat and portion out pancake mix into six pancakes, ensuring the size and thickness of the pancake suits your brekkie burger.
4. Be sure to flip pancake over and cook until lightly brown on each side.
5. Preheat grill or separate frypan on high heat and lightly oil. Place beef patty on heat and cook to desired liking.
6. Clean the grill or frypan and cook eggs to your liking, we recommend sunny side up for visual appeal. Also add rashes of bacon and cook through.
7. Construct brekkie burger using one pancake as bottom bun. Add spinach leaves, then layer 1-2 rashes of bacon and beef patty on top.
8. To finish, top the beef patty with your egg, a dollop of tomato relish and then finish by adding the other pancake to the top sealing in your burger (be sure not to use too much relish so it doesn't soak through the pancake).



Pancake Skewers

SERVES: 15
PREP TIME: 10 MINS
COOKING TIME: 10 MINS

Ingredients

500g Edlyn Buttermilk Pancake Mix 125g Blueberries
450ml Water 2 Bananas
250g Strawberries
Nutella



Method

1. Add Buttermilk Pancake Mix and cold water into a mixing bowl.
2. Mix on low speed for 1 minute, be sure to scrape down the sides of the bowl.
3. Brush a small amount of vegetable oil on to a frying pan.
4. On medium heat, pour pancake mix into the pan in little 50 cent size circles, flip over after 1 minute or when golden brown and cook other side. Let cool when finished.
5. Spread a thick amount of Nutella onto a quarter of your small pancake circles.
6. Thinly slice strawberries and bananas.
7. Begin by sliding one pancake onto skewer, followed by a strawberry, then another pancake with the nutella spread and then a banana slice. Repeat this until you have layered your skewer to the top.
8. Finish by adding a blueberry to the top of the skewer. Dust with icing sugar.



Instant Pudding Breakfast Cup

SERVES: 6
PREP TIME: 40 MINS
COOKING TIME: 0 MINS

Ingredients

250g Edlyn Instant Pudding Mix - Vanilla
1.6L Cold Milk
200g Muesli
200g Blueberries
250g Strawberries



Method

1. Add Instant Pudding Mix and cold milk into a mixing bowl.
2. Mix on low speed for 2 minutes and then scrape down inside of bowl.
3. Mix on high speed for 3 minutes. Ensure no lumps or coloured specs are visible.
4. Pour desired amount of Instant Pudding Mix into serving glasses making sure to fill only half way.
5. Refrigerate and allow to set for 30 minutes minimum.
6. Once set, dice strawberries and add them with muesli and blueberries to the top of the instant pudding and serve cold.



Egg & Bacon Brekkie Roll

SERVES: 4
PREP TIME: 5 MINS
COOKING TIME: 10 MINS

Ingredients

400g Wood's Tomato Relish

4 Eggs

4 Rashes Middle Bacon

200g Sliced Mushroom

4 Rolls of your choice



Method

1. Heat non-stick frying pan over medium-high heat. Spray with oil. Cook bacon for 1 minute each side or until light golden.
2. When finished, lay bacon to the side and cook mushroom slices for 1–2 minutes.
3. Using a clean pan, spray again with oil and heat over medium heat. Crack eggs into pan, cook to your liking.
4. Divide the bacon, eggs & mushroom among the roll bases. Lay bacon first, then top with mushrooms, then apply Wood's Tomato Relish and finish with egg on top.



Serving Suggestion

Burgers

We've reinvented the burger classics, here are some great alternatives to the traditional burger that will set your menu apart and have your customers rushing back for more. Experience the delicious and exotic flavours that our condiments can add to your burger menu.



Turkey Burger with Cranberry & Brie

SERVES: 4
PREP TIME: 40 MINS
COOKING TIME: 10 MINS

Ingredients

400g Wood's Cranberry Sauce
560g Lean Turkey Mince
2 Large Eggs beaten
80g Brie Cheese
Snow Pea Sprouts

4 Burger Buns of your choice
1 Packet Rocket Leaves



Method

1. Begin by combining your turkey mince and eggs into large bowl. Mix with your hands until evenly combined.
2. Divide your mix into 4 even portions, we suggest around 165g size each.
3. When completed cover patties with plastic wrap and place in the fridge for at least 30 minutes to rest.
4. When ready preheat grill or frypan on high heat and lightly oil, place turkey patties on heat & cook. When patty is nearly ready and still on the heat, slice Brie Cheese into 4 thin slices and place on patty for a few minutes before serving to ensure a nice melted texture.
5. To serve, place a layer of rocket leaves on the bottom of the bun and top with turkey patty, then spread a layer of Wood's Cranberry Sauce on top of the patty and finish with more rocket and snow pea sprouts.



Open Chicken Kasoundi Burger

SERVES: 4
PREP TIME: 2-3HRS
COOKING TIME: 15 MINS

Ingredients

- 1 Kg Wood's Tomato Kasoundi
- 4 Turkish Bread Rolls
- 4 Chicken Fillets
- 1 Packet Rocket Leaves
- 1 Red Onion
- 1 tub Greek Yoghurt



Method

1. Begin by marinating chicken fillets in 600g Wood's Tomato Kasoundi and place in refrigerator for 2-3 hours.
2. When chicken is ready, preheat grill or frypan on high heat and lightly oil, place marinated chicken fillets on heat & cook through.
3. When chicken is ready, cut open your Turkish Bread Roll and slightly heat cut side up on the grill or frypan for around 1 minute each or until slightly golden.
4. Then add rocket to the base of your Turkish Bread Roll and place your cooked chicken fillet on top.
5. Top your chicken with sliced red onion to finish off, a dollop of Greek Yoghurt and a small serve of Wood's Tomato Kasoundi.



Beef & Onion Marmalade Sliders

SERVES: 4
PREP TIME: 5 MINS
COOKING TIME: 10 MINS

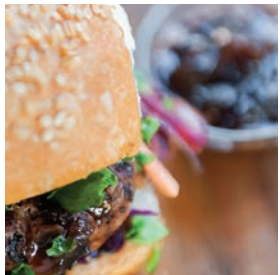
Ingredients

- 400g Wood's Onion Marmalade
- 4 Beef Meatballs
- 4 Rashers Middle Bacon
- 1 Packet Dry Coleslaw
- 4 Small Buns your choice



Method

1. Preheat grill or frypan on high heat and lightly oil, place pressed meatball patty on heat & cook to your liking.
2. When finished or at the same time slice bacon in to medium sized pieces and add to grill or frypan.
3. When complete, apply some Wood's Onion Marmalade to the base of the bun and then place patty on top.
4. Add a portion of dry coleslaw to the top of the patty and then add another portion of Wood's Onion Marmalade to the top of the coleslaw.



Savoury Pancake Burger

SERVES: 3
PREP TIME: 5 MINS
COOKING TIME: 15 MINS

Ingredients

300g Wood's Tomato Relish	1 Tomato
500g Edlyn Buttermilk	1 Red Onion
Pancake Mix	3 Slices Tasty Cheese
3 x 125g Beef Patty	450ml Water
1 Butter Lettuce	



Method

1. Add Buttermilk Pancake Mix and cold water into a mixing bowl.
2. Mix on low speed for 1 minute, be sure to scrape down the sides of the bowl.
3. Preheat a frying pan on medium heat and portion out pancake mix into six pancakes, ensuring the size and thickness of pancake suit your burger.
4. Be sure to flip pancake over and cook until lightly brown on each side.
5. Preheat grill or separate frypan on high heat and lightly oil. Place burger patty on heat and cook to desired liking.
6. Construct burger using one pancake as bottom bun and add sliced cheese, red onion, tomato, lettuce, beef patty and a dollop of Wood's Tomato Relish.



Veggie Burger with Red Capsicum Relish

SERVES: 4
PREP TIME: 10 MINS
COOKING TIME: 15 MINS

Ingredients

400g Wood's Red Capsicum Relish	95g Seasoned Stuffing Mix
500g Coliban Potatoes	100g Button Mushrooms, finely chopped
65g Green Peas	30g Plain Flour
2 Medium Carrots, peeled, finely grated	8 Slices Fresh Sourdough Bread
	1 Packet Rocket Leaves



Method

1. Begin by adding peeled and quartered potatoes into a saucepan, cover with salted water and bring to boil for 8 minutes. Add peas and bring to boil for a further 2 minutes, make sure potatoes are tender.
2. Remove from saucepan and mash together.
3. Add grated carrot, mushrooms and flour, season with salt and pepper and combine.
4. Using your hands, shape the mixture into 4 burger patties. Place seasoned stuffing mix on a plate and coat patties in the mix.
5. When ready preheat grill or frypan on high heat and lightly oil, place patties on heat & cook until golden brown.
6. Serve on fresh sourdough bread, start with baby rocket and top with patty, additional grated carrot and Wood's Red Capsicum Relish.



Muffins

Take inspiration from our new muffin creations and add something different to your menu.

Using either our traditional Edlyn Muffin Mix or our Crème Muffin Mix as a base, add your own favourite flavours to create delicious treats for your dessert or snack menu.



Serving Suggestion

Cinnamon & Apple Muffins

Ingredients

1Kg Edlyn Muffin Mix
480ml Water
300g Diced Apple

6g Cinnamon
Edlyn Maple Syrup



SERVES: 24
PREP TIME: 10 MINS
COOKING TIME: 25 MINS

Method

1. Preheat oven to 180°C (210°C for conventional ovens).
2. Combine Muffin Mix and water in a bowl and mix on a low speed for 1 minute.
3. Then mix on medium speed for 3 minutes.
4. Blend the diced apple and cinnamon into the mixture manually with a spoon.
5. Deposit mixture into muffin tray lined with paper cups.
6. Bake for 20-25 minutes (you can check to see if the muffins are cooked by inserting a skewer into the centre of the muffin, if it comes out clean then the muffin is ready).
7. When ready, let muffins cool on wire tray for 5-10 minutes.
8. To serve pour maple syrup over the top and dust lightly with icing sugar.



Fruit & Nut Muffins

SERVES: 24
PREP TIME: 10 MINS
COOKING TIME: 25 MINS

Ingredients

1kg Edlyn Muffin Mix

480ml Water

30g Blueberries

30g Diced Dried Apricot Pieces

30g Flaked Almond Pieces

30g Toasted Coconut



Method

1. Preheat oven to 180°C (210°C for conventional ovens).
2. Combine Muffin Mix and water in a bowl and mix on a low speed for 1 minute.
3. Mix on medium speed for 3 minutes.
4. Set aside a small amount of apricots, coconut and almonds to sprinkle on top of muffins before baking. Add the rest of the dried apricot, flaked almond pieces and the blueberries to a bowl and mix through manually with a spoon.
5. Deposit Muffin Mix into muffin tray lined with paper cups and add additional ingredients to top of muffins.
6. Bake for 20-25 minutes (you can check to see if the muffins are cooked by inserting a skewer into the centre of the muffin, if it comes out clean then the muffin is ready).
7. When ready, let muffins cool on wire tray for 5-10 minutes before sprinkling with more flaked almonds and toasted coconut.



Chocolate & Peanut Butter Muffins

SERVES: 24
PREP TIME: 10 MINS
COOKING TIME: 25 MINS

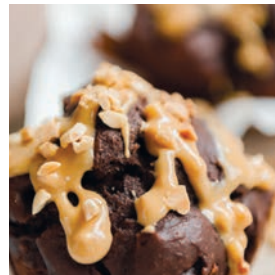
Ingredients

1kg Edlyn Muffin Mix
150g Edlyn Cocoa Powder
720ml Water
400g Smooth Peanut Butter
200g Crushed Nuts



Method

1. Preheat oven to 180°C (210°C for conventional ovens).
2. Combine Muffin Mix and water in a bowl and mix on low speed for 1 minute.
3. Add Edlyn Cocoa Powder and 225g of smooth peanut butter to bowl and mix on high speed for 3 minutes.
4. Deposit Muffin Mix into muffin tray lined with paper cups.
5. Bake for 20-25 minutes (you can check to see if the muffins are cooked by inserting a skewer into the centre of the muffin, if it comes out clean then the muffin is ready).
6. When ready, let muffins cool on wire tray for 5-10 minutes before drizzling with remaining smooth peanut butter and then sprinkle crushed nut pieces on top.



Banana & Nutella Muffins

SERVES: 24
PREP TIME: 10 MINS
COOKING TIME: 25 MINS

Ingredients

- 1kg Edlyn Muffin Mix
- 480ml Water
- 200g Nutella
- 500g Dried Banana Chips



Method

1. Preheat oven to 180°C (210°C for conventional ovens).
2. Combine Muffin Mix and water in a bowl and mix on low speed for 1 minute.
3. Add 130g Nutella to the bowl and mix on high for another 3 minutes.
4. Deposit Muffin Mix into muffin tray lined with paper cups.
5. Bake for 20-25 minutes (you can check to see if the muffins are cooked by inserting a skewer into the centre of the muffin, if it comes out clean then the muffin is ready).
6. When ready, let muffins cool on wire tray for 5-10 minutes before inserting dried Banana chips into the top of the muffin and then drizzling melted Nutella over the top.



Mexican

Add some quick and easy Mexican dishes to your menu with these great recipe ideas using the Wood's range of condiment products.

With the perfect taste and texture, Wood's condiments are packed with rich, genuine flavor and add a little something special to any dish.



Serving Suggestion

Soft Shell Fish Tacos with Sriracha Mayo

SERVES: 6
PREP TIME: 10 MINS
COOKING TIME: 5 MINS

Ingredients

250g Wood's Egg Mayonnaise	3 Tbsp Sriracha Sauce
600g fresh Barramundi Fillets (or fish of your choice)	300g Corn Kernels
6 Soft Shell Taco Tortillas	1 Red Cabbage
	4 Red & Green Chilli Peppers Sliced (mild)



Method

1. Begin by combining the Wood's Egg Mayonnaise with 3 tablespoons of Sriracha Sauce and stir to combine.
2. Heat a large non-stick pan over medium heat, cook fish until browned on both sides and cooked through. Use a fork to break fish up into large chunks.
3. Heat tortillas in pan for 5-10 seconds each.
4. Start with placing some red cabbage down first and top with fish, corn kernels, slices of chilli peppers and then a dollop of your Sriracha Mayonnaise to finish off. Serve immediately.



Shredded Chicken Tacos with Sriracha Mayo

SERVES: 8
PREP TIME: 10 MINS
COOKING TIME: 15 MINS

Ingredients

250g Wood's Egg
Mayonnaise

500g Chicken Breast
8 Hard Taco Shells
1 Tbsp Minced Onion
25g Ground Cumin

5g Chilli Powder
3 Tbsp Sriracha Sauce
1 Butter Lettuce
1 Diced Tomato
Shredded Cheese
Chopped Spring Onions



Method

1. Begin by combining the Wood's Egg Mayonnaise with 3 tablespoons of Sriracha Sauce and stir to mix well.
2. Place chicken breast into a saucepan and pour in enough water to cover. Place over medium heat, bring to boil until chicken meat is no longer pink.
3. Transfer chicken breasts to a bowl, allow to cool, and shred the chicken meat with 2 forks.
4. Heat vegetable oil in a small non-stick saucepan over medium heat and sauté onions.
5. Mix in the shredded chicken, cumin and chili powder.
6. Reduce heat to low and simmer until chicken is hot and the flavours have blended, about 3 minutes.
7. Heat hard shell tacos in oven for 2-3 minutes.
8. Start with placing some shredded chicken into each taco shell and top with lettuce, cheese, spring onions and finish with your Sriracha Mayonnaise. Serve immediately.



Serving Suggestion

Chicken Kasoundi Burrito

SERVES: 4
PREP TIME: 10 MINS
COOKING TIME: 15 MINS

Ingredients

- 600g Wood's Tomato Kasoundi
- 700g Chicken Breast
- 400g Corn Kernels
- 1 Avocado
- 50g Coriander for garnishing
- 1 Long Red Chilli, chopped finely
- 4 Soft Tortilla or Wraps



Method

1. Lightly oil a grill pan and grill tortillas or wraps until a crisp grill mark is obtained.
2. Dice chicken and fry in a little olive oil, add the Wood's Tomato Kasoundi and combine.
3. Chargrill fresh corn.
4. Layer each wrap with approx. 175g of chicken, 100g corn kernels and some chopped avocado.
5. Wrap burrito tightly and then wrap in aluminium foil, place in oven and warm at 180°C for 5 minutes.
6. When warm, unwrap burrito from foil, slice in half and top with Wood's Tomato Kasoundi and garnish with coriander and chopped chilli.



Serving Suggestion

Beef & Tomato Relish Quesadilla

SERVES: 2
PREP TIME: 10 MINS
COOKING TIME: 15 MINS

Ingredients

400g Wood's Tomato Relish

100g Sour Cream
250g Kidney Beans
500g Beef Mince
1 Green Capsicum,
chopped finely

2 Long Red Chillis
2 crushed Garlic Cloves
50g Coriander for garnishing
4 x 20cm Round Tortillas
Shredded Cheese



Method

1. Heat oil in a large frying pan, add beef mince and stir for about 10 minutes or until browned.
2. Add kidney beans, chopped capsicum, chilli and garlic, cook through.
3. Add 200g of Wood's Tomato Relish to the mixture and stir.
4. Place two tortilla's on an oven tray and spread with half the beef mix on each.
5. Top with second tortilla, sprinkle with cheese and place in a warm oven for 1–2 minutes until cheese turns a light brown.
6. When tortilla is crisp and cheese is melted, remove from oven, top with Wood's Tomato Relish, sour cream and sprinkle with coriander.
7. To serve place cooked Quesadilla's on a board and portion to required size.



Dessert

Why not add some sweetness to your menu with these delicious and unique dessert ideas from Edlyn.

From a Pancake Pizza with a bevy of different toppings to mouthwatering frozen mousse pops, Edlyn offers some great dessert inspiration to satisfy any sweet tooth.



Chocolate Mousse Cannoli

SERVES: 10
PREP TIME: 0 MINS
COOKING TIME: 1HR 10MINS

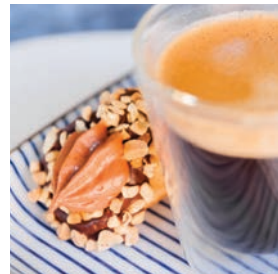
Ingredients

100g Edlyn Chocolate Mousse Mix
200ml Chilled Skim Milk
Small Cannoli Shells
100g Melted Chocolate
Crushed Nuts



Method

1. Measure chilled skim milk and mousse mix in to a mixing bowl.
2. Mix on medium speed for 1 minute.
3. Scrape down the sides and bottom of the bowl with spatula.
4. Mix on high speed for 6 minutes.
5. Pour the mix into a holding tray and place in fridge to set for at least an hour.
6. While waiting, dip one end of the cannoli shell into melted chocolate and cover with nuts. Set aside until mousse is ready.
7. When mousse is set, transfer into a piping bag and pipe into cannoli shells and serve.



Sweet Fruit & Nut Pancake Pizza

SERVES: 2
PREP TIME: 10 MINS
COOKING TIME: 10 MINS

Ingredients

250g Edlyn Buttermilk Pancake Mix
225ml Water

Assorted Toppings
(fresh fruits, nuts, Nutella, melted chocolate, coconut mascarpone, cream cheese)



Method

1. Add Buttermilk Pancake Mix and cold water into a mixing bowl.
2. Blend dry ingredients using a paddle for 1 minute or until smooth, then scrape down the bowl.
3. Brush a small amount of vegetable oil on to a frying pan.
4. On medium heat, pour pancake mix into the pan. You can then spread the mix to thin it out so your pancake pizza base is not too thick. Flip over after 1 minute or when golden brown and cook other side.
5. When complete, decide upon your topping creation.
6. Tip - use a peanut butter, mascarpone or Nutella as your base spread and then let your imagination run wild.



Coconut & Chocolate Friand Lamington

SERVES: 25
PREP TIME: 20 MINS
COOKING TIME: 30 MINS

Ingredients

750g Edlyn Vanilla Friand Mix 375g Melted Butter
100g Edlyn Cocoa Powder 1Kg Shredded Coconut
300ml Water
500g Strawberry Jam
480g Icing Sugar



Method

1. Preheat oven to 180°C (210°C for conventional ovens).
2. Soften or melt 300g butter first before blending (do not overheat).
3. Place butter, Friand Mix and water into mixing bowl.
4. Blend together on low speed for 1 minute using a paddle attachment.
5. Scrape down sides of the bowl.
6. Blend for a further 2 minutes on medium speed. Transfer the batter from the mixing bowl into a baking tin 25 x 35cm in dimension.
7. Bake for 25–30 minutes.
8. Make sure centre of friand is well cooked and quite firm before removing. When ready remove from oven and let cool.
9. When cool, slice into 6cm x 6cm squares. Using a thin layer of strawberry jam, sandwich two squares together.
10. Make a chocolate mixture of icing sugar, cocoa, 75g of melted butter and 80ml of boiling water.
11. Mix together until a nice syrup is formed. Holding the jam layered friand with two forks, dip the squares until completely covered in chocolate mixture.
12. Place squares into shredded coconut and coat all sides, then let sit on a cooling rack for 15 minutes until set.



Serving Suggestion

Chocolate Mousse Tartlets

SERVES: 24
PREP TIME: 1.5 HRS
COOKING TIME: 15 MINS

Ingredients

250g Edlyn Chocolate Mousse Mix

1 Packet Short Crust Pastry

500ml Chilled Skim Milk

Fresh Fruit & Mint Leaves to serve



Method

1. Preheat oven to 180°C (210°C for conventional ovens) and lightly grease a muffin or tartlet pan.
2. Place short crust pastry on a lightly floured kitchen work surface. Cut roughly 12cm rounds of pastry from one packet of pastry.
3. Carefully line each hole of the muffin or tartlet pan with your rounds of pastry.
4. TIP – take a second muffin or tartlet pan and place it on top of the first, gently pressing the pastry down into each hole, this will help to press the pastry into the mould. Alternatively, press the pastry into the mould without breaking.
5. Using a fork, prick the bottom of the crust, this will reduce bubbling when cooking.
6. Place in the preheated oven and bake for 10-15 minutes until golden.
7. When finished, simply transfer to a plate or wire rack to cool.
8. Measure chilled skim milk and mousse mix in to a mixing bowl.
9. Mix on medium speed for 1 minute.
10. Scrape down the sides of the bowl with spatula.
11. Mix on high speed for 6 minutes.
12. When complete, either spoon or pipe your mousse into your pastry shells.
13. Place in fridge and chill for 1 hour or until set.
14. Garnish with desired fruit topping and mint leaves.



Frozen Mousse Pops

SERVES: 24
PREP TIME: 2 HRS
COOKING TIME: 0 MINS

Ingredients

250g Edlyn Mousse Mix
(flavour of your choice)
500ml Chilled Skim Milk
Ice Pop Mould
Wooden Ice Cream Sticks

Punnet Strawberries
200g White or Milk Chocolate
Crushed Peanuts to serve
Shredded Coconut to serve



Method

1. Measure chilled skim milk and mousse mix in to a bowl.
2. Mix on medium speed for 1 minute.
3. Scrape down the sides of the bowl with spatula.
4. Mix on high speed for 6 minutes.
5. For strawberry pops, place a slice of fresh strawberry into ice pop mold and press firmly so it sticks to the side.
6. Pour mousse into preferred ice pop molds and place wooden ice cream stick in middle of mixture and freeze for minimum 2 hours.
7. When set, hold outside of pop mold under warm running water to slightly defrost before removing individual pops.
8. To finish, dip pops into white or dark chocolate and sprinkle nuts or coconut over the top and let set.





Website



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You will find fantastic product information, instructional videos and delicious recipe ideas to help you make the right product choice every time.

www.edlyn.com.au



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