

HARIBO

strawberry yogurt Polar Bear

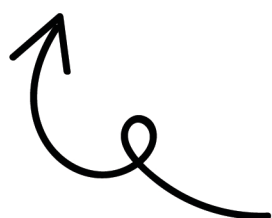


What you need:

75 g strawberries | 60 ml cream | 130 g Greek yogurt
1 tablespoon honey | approx. 100 g of Goldbears
1 Goldbear baking mold

Here's how it works:

1. Wash the strawberries and puree them with a hand blender.
2. Whip the cream until stiff. Mix the Greek yogurt with the honey and then fold in the cream.
3. Spread 2 tablespoons of strawberry puree in the Goldbear mold, fill the yogurt mixture and add the remaining puree in blobs on top of the yogurt. Pull a fork through the mixture to give your bear a nice marbling.
4. As a little surprise you can put Goldbears on the yogurt. This way you will have a Goldbears bottom under the ice cream.
5. Let the mold freeze for at least 5 hours. Remove the bear from the mold, let it thaw briefly and enjoy the fruity-fresh ice cream bear!



Goldbear Tip:

The polar bear
tastes also with
other pureed fruits,
e.g. mango

