

# ICE POPS – GELATO ON A STICK



## Contents:

Mango sorbet  
Tahitian vanilla + Bourbon vanilla  
Chocolate pudding  
Strawberry sorbet + Milk and honey  
Passionfruit sorbet  
Lingonberry sorbet  
Coconut cream  
Cosmopolitan + Cranberry sorbet  
Coffee cinnamon + Coffe bianco  
Blueberry lavender  
Raspberry Lemonad Sorbet  
Salt caramel  
Green apple pie sorbet  
Tartufo  
Earl grey  
Lemon salt liquorice  
Cookies and cream  
Kiwi sorbet  
Spicy Margarita  
Peanut butter and jelly sandwich  
Fruit salad  
New York style cheesecake  
Buttered caramel popcorn  
Pear and honey with dolce blue cheese  
Spirulina  
Tequila and pink grapefruit sorbet  
Cherry whisky sour  
Cucumber mint sorbet  
Strawberry pannacotta  
Roasted hazelnut  
Candy cane  
Chocolate and gooseberry vanilla  
Rocky Road  
Ginger lemon  
Cranberry orange  
Roasted almon  
Watermelon sorbet with chocolate chips  
Milk chocolate chunk  
Banana Split  
Rice Pudding

## Ice pops – gelato på pinne

Nicole Emson

190x220, 96pp

*Now it's coming on a broad front, not least in the USA – the trend with nice-looking ice cream lollipops, in all sorts of colours and with every imaginable decoration with sprinkles.*

In this book, Nikki shares 50 or so ice cream lollipop recipes that you can make yourself at home. All the recipes can of course also be used to make ordinary scoop ice cream if you prefer that.

There are lots of different flavours, tasty (and sometimes a little crazy)... here are ice cream lollipops with a twist – what about *Valrhona milk chocolate and pecan, Toasted coconut, Candied lemon and Coffee with oreo crunch*. And some even wilder combinations such as *Peanut butter and jelly* and *Rice pudding*.

There are recipes for ice cream as well as sorbet. The sorbets include *Campari grapefruit, Raspberry Licorice* and *Spicy peach*.

Besides the ice cream recipes, Nikki shares some of her most sumptuous toppings with us, as well as different sauces to dip the ice cream lollipops into!

The ice cream is completely free of chemicals and is made from organic products with Fair Trade approval.

## About the author:



**Nicole 'StikkiNikki' Emson**, was born in Texas. When she was little, the nickname was because of her thin legs, nowadays it is because she loves to make sweet things. Nikki is a professional pastry cook and has travelled around the world. She learned to make gelato in southern Italy, of course. Seven years ago she moved to Sweden after meeting her Swedish husband on Taiwan. The StikkiNikki

Gelato café was opened in the centre of Stockholm in 2008, and a sister café in 2011 in the south of the city.



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