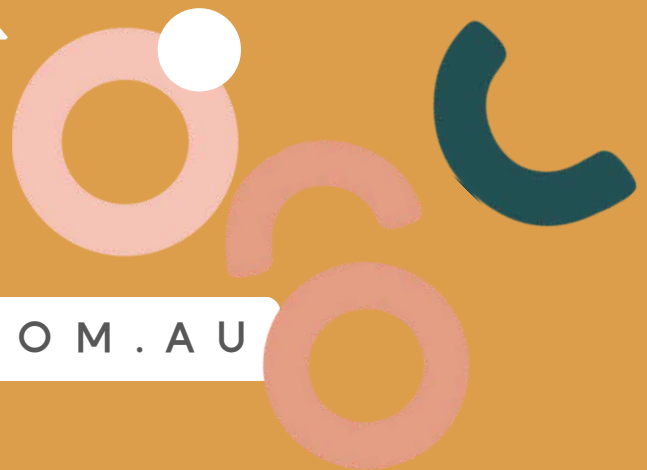


we
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delish
ice block
recipes

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This is your ultimate guide to creating delicious frozen treats in your favourite We Might Be Tiny's ice cream moulds.

This e-book features five mouth-watering recipes that are sure to satisfy your sweet tooth and keep you cool during the hot summer months. From the refreshing tang of Chia Kiwi Pudding Pops, to the creamy indulgence of Lemon Nice Cream and the fruity delight of Peach & Strawberry Cream, there's something for everyone in this collection.

You'll also love the tangy goodness of Raspberry Yoghurt Delight and the rich and decadent Vegan Stracciatella. Plus, as a bonus, we've included a recipe for Pistachio Ice Cream that's sure to impress. With these recipes in your arsenal, you'll be able to whip up frozen treats that are both tasty and Instagram-worthy!

For more recipes, a community of like-minded We Might Be Tiny supporters, and exclusive access to specials, join us in our free VIP Group.



J O I N O U R V I P G R O U P



Vegan Stracciatella

Makes 4 Sunnie Ice Blocks **Prep** 10 minutes

Ingredients

6 ripe bananas, cut into chunks and frozen
125 ml (1/2 cup) almond milk
2 tsp vanilla extract
20 g (1/3 cup) flaked almonds, toasted
15 g (1/3 cup) vegan dark chocolate chips

Method

Place banana, milk, and vanilla extract into a high-speed food processor and blitz until completely smooth and well incorporated. Scrape sides of bowl with a spatula and repeat if necessary.

Add almonds and chocolate chips and stir through by hand.

Divide the mixture evenly into We Might Be Tiny Sunnie Ice Block Moulds and serve immediately.



Lemon Nice Cream

Makes 5 Sunnie Ice Blocks **Prep** 10 minutes **Freeze** 6 hours

Ingredients

250 ml (1 cup) whipping cream
zest of a lemon
4 medium-sized bananas, cut into chunks
and frozen
80 ml (1/3 cup) lemon juice
80 ml (1/3 cup) milk

Method

In a large mixing bowl, whisk the whipping cream with an electric whisk until soft peaks form. Set aside.

Add all remaining ingredients to a high-speed food mixer and blitz until completely smooth and well combined.

Transfer lemon mixture to the whisked cream and whisk until well incorporated.

Divide the mixture evenly into five We Might Be Tiny Sunnie Ice Block Moulds and freeze until solid, for at least 6 hours.



Raspberry Yoghurt Delights

Makes 4 Sunnie Ice Blocks **Prep** 10 minutes **Freeze** At least 6 hours

Ingredients

350 g (2 ½ cups) raspberries, fresh or frozen and allowed to thaw

3 tbsp agave syrup or sweetener of choice

625 ml (2 ½ cups) Greek-style natural yogurt

Method

Place the raspberries in a bowl and slightly mash with a fork.

Drizzle agave syrup over the top of the raspberries.

Add the yogurt and stir together until a marbled effect is achieved.

Divide the mixture evenly into four We Might Be Tiny Sunnie Ice Block Moulds and freeze until solid, for at least 6 hours.



Peaches and Strawberry Cream

Makes 2 Sunnie Ice Blocks **Prep** 10 minutes **Freeze** At least 6 hours

Ingredients

2 large peaches, cut into large chunks
5 large strawberries
200 ml (1/2 can) coconut milk
60 ml (1/4 cup) condensed coconut milk
spritz of lemon juice

Method

Place all ingredients into a high-speed food processor and blitz until smooth.

Transfer mixture into two We Might Be Tiny Sunnie Ice Block Moulds and freeze for at least 6 hours or overnight.



Chia Kiwi Pouches

Makes 2 Sunnie Ice Blocks **Prep** 5 minutes **Freeze** 6 hours

Ingredients

250 ml (1 cup) coconut milk
60 ml (1/4 cup) condensed coconut milk
40 g (1/4 cup) chia seeds
2 kiwi fruit, peeled and sliced

Method

Place coconut milk and condensed coconut milk in a high-speed food processor and blitz until well combined.

Add chia seeds and stir in by hand. Allow to stand until thickened.

Add sliced kiwi to the sides of your favourite We Might Be Tiny Sunnie Ice Block Moulds then fill with chia mixture.

Freeze until solid, at least 6 hours.



BONUS RECIPE

Pistachio Ice Cream

We think you'd be NUTS not to give this recipe a try! Not only is it ridiculously easy to make (the only difficult part is the waiting while it is in the freezer!), but it is also incredibly indulgent and has the most delectable flavour. A perfect summer's day treat.

Ingredients

150 g (1 cup) pistachios, lightly toasted
50 g (1/2 cup) monk fruit sweetener
/organic sugar, powdered
100 ml (1/2 cup) milk
250 ml (1 cup) whipping cream, whisked

Method

Add pistachios and powdered sugar to a high-speed food mixer and blitz until you have a fine flour-like consistency.

Add milk and continue to mix until well combined and silky smooth. Scrape down sides of the food mixer and repeat if necessary.

In a separate bowl, use an electric whisk to mix the whipping cream.

Add the pistachio cream to the whipping cream and gently fold in by hand using a spatula until well incorporated.

Transfer to an airtight container and freeze for at least 6 hours.

Before serving, cut the ice-cream into large cubes and place cubes into the high-speed food processor. Blitz for a few seconds to soften and give the mixtures an ice-cream consistency. Serve in your favourite Snackie and enjoy.

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Those who might be at risk from the effects of salmonella, E. Coli and listeria poisoning (the elderly, pregnant women, young children and those suffering from immune deficiency diseases) should consult their doctor with any concerns before consuming raw eggs or raw milk. Never leave children unattended at mealtimes.

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