

Salt and Serenity

Strawberry Mango Coconut Ice Pops

Makes about 12 ice pops.

Mango Layer:

1 cup white sugar
1 cup water
2 large ripe mangoes (preferably Alatafulo mangoes)

Coconut Layer:

300 ml coconut cream
2 tablespoons light brown sugar
3/4 teaspoon kosher salt

Strawberry Layer:

1 pound fresh strawberries, hulled and halved
1/4 cup white sugar
1 teaspoon fresh lemon juice
1/4 cup water

1. **Prepare the mango layer.** Combine water and white sugar in a small pot. Bring to boil, and cook just until sugar dissolves. Transfer to a heatproof glass measuring cup with a pouring spout. Place in freezer for about 20 minutes to cool quickly. When cooled, measure out 325 ml sugar syrup. There will be a bit left over. Store leftover syrup in the fridge and use for [summer cocktails](#) tomorrow!
2. Peel and dice mangoes. Place mango flesh and 325 ml. of cooled sugar syrup into the blender. Blend until smooth. Pour pureed mango mixture into glass measuring cup with spout and set aside.
3. **Prepare coconut layer.** Combine coconut cream, brown sugar and salt in a small saucepan. Bring to a simmer and cook just until sugar and salt are dissolved. Pour mixture into glass measuring cup with spout and place in freezer for about 20 minutes to cool quickly.
4. **Prepare strawberry layer.** Place strawberries, sugar, lemon juice and water in blender and blend until smooth. Set a fine mesh strainer over a glass measuring cup with a spout; strain, pressing on solids to extract puree. Discard solids and set aside strawberry puree..

5. Fill molds 1/3 full with strawberry puree. Freeze until top of strawberry has formed a frozen skin. It will take about 45 minutes to get very firm. If you want the layers to bleed into each other a bit, for that tie-dyed look, freeze for only about 20 minutes.
6. Fill molds to 2/3 full with coconut mixture. Freeze for another 20-45 minutes.
7. Fill molds to the top with mango layer. Insert sticks and freeze for at least 6 hours or better yet, overnight.
8. Dip bottoms of molds in hot water for about 45 seconds to loosen pops. Remove pops from molds and serve.