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ORANGE AND ROSEMARY LOLLIES

Makes

4

Time

20
mins

Level

SIMPLE

Kcal

54
per portion

You will need

You will need one lolly mould, alternatively you could make mini ice cube versions to liven up your favourite summer drinks

The juice of 5-6 large Jaffa Oranges
Plus one more for segments.
5-6 sprigs of rosemary

USE THE HASHTAG
#JAFFAJOY

Our step by step guide

Step 1

Juice your oranges and decant into a measuring jug

Step 2

Take your lolly moulds (or ice cube trays if you are using) and carefully slice segments of orange and trim your rosemary sprigs to size. Lay a piece of each inside each mould

Step 3

Top each mould up with your fresh juice. If you have a funnel to hand even better

Step 4

Place the sticks and lids on to the moulds and stand upright in the freezer. Depending on the size of your moulds they should take around 5-6 hours to freeze

Step 5

Enjoy!

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