

Cool Summer Shabbos Treat

Recipe By *My Kosher Recipe*

Contest



Cooking and Prep:  30
m

Serves:  6

No Allergens

Preference: Parve

A mix of fruits combined with scoops of ices and pomegranate seeds.

Difficulty: Medium

A dessert you will find yourself repeating quite often!

Source: My Kosher

Ingredients (14)

Compote

- 2 large cans of sliced peaches
- 2 bags of frozen strawberries (16 oz each), divided
- 1 large can of mandarin whole segments

Ices

- 1 package of fruit punch jello
- 1 package of lime jello
- 4 cups boiling water, divided

- 2 cups orange juice, divided
 - 1/2 cup sugar, divided
 - 4 tablespoons lemon juice, divided
 - 2/3 cup coffee whitener, divided
-

Toppings

- Pomegranate seeds
 - Slices of lime
 - Mini marshmallows
 - (Jolly Ranchers optional)
-

Start Cooking

Compote

1. In a food processor with S blade, combine 2 cans peaches with 1 bag frozen strawberries. Mix for 10 seconds on medium speed. (You can mix longer for a totally blended consistency.)
2. Partly drain the mandarins. Add to blender and mix for another 5 seconds. Refrigerate.

Ices

1. In a bowl combine the fruit punch jello and 2 cups boiling water. Mix.
2. Add 1 cup orange juice, 1/4 cup sugar, 2 tablespoons lemon juice, and 1 bag frozen strawberries. Freeze overnight.
3. Repeat with the lime jello.
4. After freezing, defrost for 10 minutes. Place each flavor separately (cut into pieces) in food processor with S blade.
5. Add 1/3 cup coffee whitener. Blend until well combined and smooth texture. Freeze.

To Assemble

1. Put the compote in desired glasses. Scoop lime and strawberry ices on top. Add some

pomegranate seeds, a slice of lime, and mini marshmallows as desired. (Jolly Ranchers to top it off!)