

# PONY-STRONG MELONS



To collect!  
Your favorite  
**Lissy** PONY recipes



SERVINGS: 4 pieces

WORKING TIME: 30 min.

COOLING TIME: 1 hour

DIFFICULTY: ★★★★★

LIKE: ♥♥♥♥♥



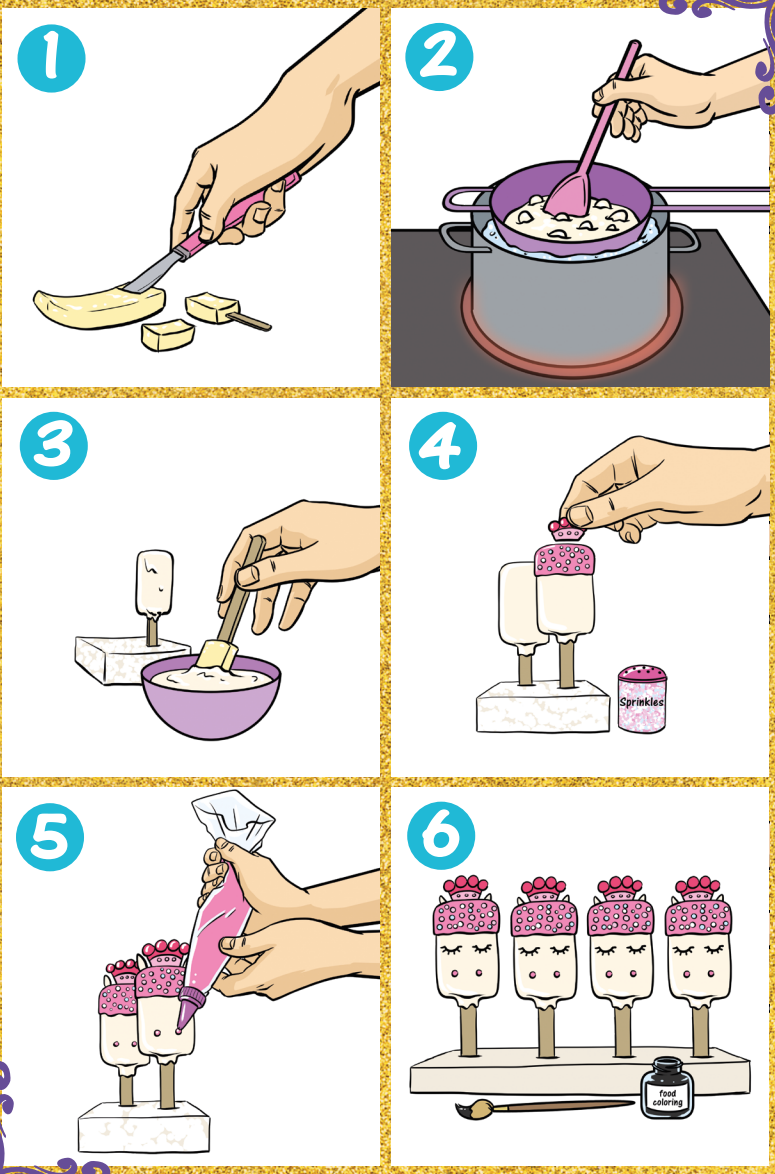
Pony-strong  
Melons

## YOU NEED:

- 1 honeydew melon (peeled and halved lengthwise)
- 400 g white chocolate couverture
- 150 g pink chocolate couverture
- colorful sugar sprinkles
- pink fruit gum crowns
- black food coloring
- Also:** • 4 ice cream sticks
- polystyrene or a deep bowl filled with lentils or rice
- 2 piping bags or 2 freezer bags



This is going to be delicious fun!



Notes: .....

- 1 To make the ponies' heads, cut four long rectangles out of the melon. Insert a popsicle stick into each one.
- 2 Melt the white chocolate in a bain-marie. Don't let it get too hot!
- 3 Dip the melon pieces into the melted chocolate coating. Then stick them by their stems into the polystyrene and leave them to harden in the fridge.
- 4 Melt the pink chocolate coating and dip the top part of the melon skewers into it. Before the chocolate hardens, decorate them with sprinkles and the fruit gum crowns.
- 5 Reheat the white and the pink couverture and fill each one into a piping bag. Use this to create little ears and nostrils for your ponies.
- 6 Finally, paint eyes on the crown melon ponies with food coloring.

That's it!



Ask an adult to help you.

Tip

If you don't have a piping bag, fill the chocolate coating into a freezer bag. Seal it and cut off one of the two bottom corners.