Desserts / Belgium

Yoghurt pots with pear and clementine segments · Belgium

Layers of cooked fruit, creamy yoghurt and toasted oats, inspired by Belgium flavours.

Time 25 min **Servings** 4

What you'll need.

- ☐ 600 g plain yoghurt made from pasteurised milk
- ☐ 250 g peeled clementine segments
- ☐ 80 g rolled oats
- ☐ 2 g speculaas spice mix
- ☐ 250 g pear
- ☐ 60 ml water
- ☐ 40 g honey

Let's make it.

01 Chop the pear and peeled clementine segments. Simmer gently with the water for 10 minutes.

02 Allow the fruit to cool. Toast the oats for a few minutes in a dry frying pan, then cool them too.

03 Mix the yoghurt with the listed sweet seasoning and half the honey.

04 Layer the yoghurt, cooled fruit and toasted oats in glasses. Drizzle over the remaining honey and serve straight away.

AI-developed, not kitchen-tested.

Recipe & provenance DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
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