Desserts / China

Yoghurt pots with mango and mandarin segments · China

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

Time 25 min **Servings** 4

What you'll need.

- ☐ 600 g plain yoghurt made from pasteurised milk
- ☐ 250 g peeled mandarin segments
- ☐ 80 g rolled oats
- ☐ 1 g ground ginger
- ☐ 250 g peeled, stoned mango
- ☐ 60 ml water
- ☐ 40 g honey

Let's make it.

01 Chop the peeled, stoned mango and peeled mandarin segments. Simmer gently with the water for 5 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.

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