Desserts / England

Yoghurt pots with mandarin segments and papaya · England

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

Time 25 min **Servings** 4

What you'll need.

- ☐ 600 g plain yoghurt made from pasteurised milk
- ☐ 250 g peeled, seeded papaya
- ☐ 80 g rolled oats
- ☐ 2 g mixed spice
- ☐ 250 g peeled mandarin segments
- ☐ 60 ml water
- ☐ 40 g honey

Let's make it.

01 Chop the peeled mandarin segments and peeled, seeded papaya. 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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