Desserts / Scotland

# Yoghurt pots with pineapple and clementine segments · Scotland

Layers of cooked fruit, creamy yoghurt and toasted oats, inspired by Scotland 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 ground cinnamon
- ☐ 250 g peeled pineapple
- ☐ 60 ml water
- ☐ 40 g honey

## Let's make it.

01 Chop the peeled pineapple and peeled clementine segments. Simmer gently with the water for 7 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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