Desserts / Indonesia

Yoghurt pots with seedless grapes and lychees · Indonesia

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

Time 25 min **Servings** 4

What you'll need.

- ☐ 600 g plain yoghurt made from pasteurised milk
- ☐ 250 g peeled, stoned lychees
- ☐ 80 g rolled oats
- ☐ 2 g ground cinnamon
- ☐ 250 g seedless grapes
- ☐ 60 ml water
- ☐ 40 g honey

Let's make it.

01 Chop the seedless grapes and peeled, stoned lychees. 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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