Desserts / India

Yoghurt pots with peach and mandarin segments · India

Layers of cooked fruit, creamy yoghurt and toasted oats, inspired by India 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 cardamom
- ☐ 250 g stoned peach
- ☐ 60 ml water
- ☐ 40 g honey

Let's make it.

01 Chop the stoned peach and peeled mandarin 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.

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