Desserts / Japan

Yoghurt pots with cherries and clementine segments · Japan

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

Time 25 min **Servings** 4

What you'll need.

- ☐ 600 g plain yoghurt made from pasteurised milk
- ☐ 250 g pitted cherries
- ☐ 250 g peeled clementine segments
- ☐ 60 ml water
- ☐ 80 g rolled oats
- ☐ 40 g honey
- ☐ 3 g matcha powder

Let's make it.

01 Chop the pitted cherries 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.

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