Desserts / Thailand

Yoghurt pots with rhubarb stalks and greengages · Thailand

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

Time 25 min **Servings** 4

What you'll need.

- ☐ 600 g plain yoghurt made from pasteurised milk
- ☐ 250 g rhubarb stalks without leaves
- ☐ 250 g stoned greengages
- ☐ 60 ml water
- ☐ 80 g rolled oats
- ☐ 40 g honey
- ☐ 3 g finely grated lime zest

Let's make it.

01 Chop the rhubarb stalks without leaves and stoned greengages. Simmer gently with the water for 15 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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