Desserts / Thailand

Yoghurt pots with mango and orange segments · 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 orange segments without membrane
- ☐ 80 g rolled oats
- ☐ 3 g finely grated lime zest
- ☐ 250 g peeled, stoned mango
- ☐ 60 ml water
- ☐ 40 g honey

Let's make it.

01 Chop the peeled, stoned mango and orange segments without membrane. 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.

Recipe & provenance DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
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