

Raspberry & Lemon Yogurt Pots



aroma
KITCHEN

INGREDIENTS

- 150g frozen raspberries, defrosted
- 1 tbsp sugar
- Zest 1 lemon
- 500g Greek yogurt
- 2-3 tbsp Mackays Lemon Curd**
- 75g vanilla sponge
- 1 box fresh raspberries to decorate



METHOD

- 1 You will need 4 jars or glasses.
- 2 Place the defrosted raspberries, sugar and lemon zest into a pan and cook down for 10-15 minutes with a drop of water. Allow to cool down completely.
- 3 Next, cut the sponge to fit into the bottom of your glasses and place in. Spoon over a little of the cooked raspberry jam, followed by a few fresh raspberries.
- 4 Mix together the yogurt and lemon curd, then fold in the remaining raspberry jam but don't mix completely so it looks marbled.
- 5 Spoon this mixture over the sponge and raspberries and refrigerate for 30 minutes to set.
- 6 When ready, top with the remaining fresh raspberries and serve.