

YOGHURT PELTE

with Lemon Curd and Mandarin

INGREDIENTS

Yoghurt pelte

200 g Greek yoghurt

400 ml fresh cream

52 g sugar

2 gelatine sheets

Lemon curd

108 g sugar

108 g whole egg

108 ml lemon juice

140 g butter, cubed

2 g agar agar

To finish

1 mandarin

baby mint leaves

dehydrated yoghurt pieces
(optional)

THE METHOD

- 1 For the yoghurt pelte, combine the cream and sugar in a saucepan. Bring the mixture slowly to the boil and stir in the soaked gelatine. Allow to cool for 10 minutes and stir in the yoghurt.
- 2 Pass the mixture through a fine sieve, then pour into a deep tray. Place in the fridge and leave to set overnight.
- 3 For the lemon curd, add the sugar, eggs, lemon juice, butter cubes and agar agar to a Thermomix bowl. Set at speed 4 at 100°C for around 13 minutes, slowly bringing it to a gentle boil. When it reaches a boil, remove from the bowl and let it cool down.

SERVING

Spoon a small amount of the lemon curd onto a round plate, spreading it across the plate with a palette knife.

Using a knife or a cutter, cut the yoghurt pelte into equal rectangular pieces and place one on the lemon curd.

Cut a round slice of mandarin and burn the white skin until it gets dark. Gently place the mandarin on top of the pelte. Serve with baby mint leaves and, if you like, dehydrated yoghurt pieces.