



Easter Frozen Yoghurt Pastries



Ingredients

Serves 6

20 minutes + 3 hours in the freezer

- 1 muffin tray for 6 muffins
- 6 tbsp oats
- 6 tbsp Pur Natur yoghurt
- 1 mango
- 2 tbsp sugar
- 200 g Pur Natur yoghurt
- 80 g mini sugar eggs

Instructions

Mix the oatmeal with 6 tbsp of yoghurt and press into the bottoms of six muffin cavities. Freeze for one hour.

Cut the mango flesh into chunks, add the sugar and purée in a blender. Mix half the puréed mango with an equal amount of yoghurt. Fill the muffin cavities with the mango-yoghurt mixture. Freeze for at least another two hours.

Retrieve the frozen yoghurt treats from the freezer and pop out of the tray. Spoon a dollop of mango purée on top and garnish with sugar eggs.