



PETIT BEURRE YOGHURT SANDWICHES

Preparation: 15 minutes

Cooling time: 3-4 hours

Ingredients (brownie sheet, approx. 18x27cm)

- 24 x Kambly Petit Beurre
- 500g Greek yoghurt
- 150ml whipping cream
- Zest of half a lemon
- 50g icing sugar
- 1 tsp vanilla extract
- 5 gelatine leaves
- 220g cherries

Preparation

1. Cover the brownie sheet with baking paper and arrange twelve Kambly Petit Beurre on top.
2. Soften the gelatine in cold water.
3. Heat the whipping cream and sugar with the vanilla extract and dissolve the gelatine in it.
4. Stir the lemon zest into the yoghurt and mix with the cooled cream.

5. Spread the filling evenly on the bottom biscuits, scatter with cherries, and place the remaining Petit Beurre biscuits on top.
6. Leave the yoghurt sandwiches to cool in the fridge for 3-4 hours.

Veronika Studer for
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