



KAMBLY SABLÉS WITH FRESH BUTTER YOGHURT CAKE

Preparation: 60 minutes

Ingredients (6-8 people)

- 2 boxes **Kambly Sablés with fresh butter**
- 40 g butter, melted
- 150 ml double cream
- 500 g Greek yoghurt
- 3-4 tbsp icing sugar
- 1 vanilla pod
- Lemon zest
- Fruits to serve

Preparation

1. Whizz the Sablés in the food processor.
2. Mix the crumbs with melted butter.
3. Press the biscuit mixture into a pie dish (20 x 20 cm) and refrigerate.
4. Beat the cream with sugar, vanilla and lemon zest until stiff.
5. Mix Greek yoghurt with whipped cream.
6. Spread cream on the biscuit base.
7. Decorate the yoghurt cake with fruit as desired and refrigerate until ready to serve.