



FROZEN YOGURT WITH GRAPES AND MATTERHORN BISCUIT BASE

Preparation: 30 minutes

Cooling time: 4-5 hours or overnight

Ingredients (18 cm springform tin)

- 14 pieces Kambly Matterhorn biscuits
- 165g double cream
- 200g Greek yogurt
- 80g sugar
- 1 tsp lemon zest
- Cinnamon
- 100g grapes

Preparation

1. Line an approx. 18x10cm long mould with cling film.
2. Separate Matterhorn biscuits from chocolate.
3. Beat the double cream with sugar until stiff.
4. Stir in the lemon zest, cinnamon and yogurt.
5. Add the grapes to the creme and spoon the mixture into the prepared mould.
6. Spread Matterhorn biscuit base over the creme. Cover the mould and place in the freezer for at least 4-5 hours (preferably overnight).
7. Turn frozen yogurt out of the mould and garnish with Matterhorn chocolate and fresh grapes. Serve immediately.