

GREEK-STYLE YOGHURT TRIFLE



INGREDIENTS



- 800 g Greek-style yoghurt
- 75 g red currents
- 75 g strawberries (small)
- 75 g blueberries
- 75 g white currents
- 70 g linseed, broken
- 70 g chia seeds
- 50 g Bresc tapenade figs
- 40 g oats, roasted
- 15 g Bresc basil puree
- 10 g honey
- 1 lime
- honey cress

USED BRESC PRODUCTS



Bresc Basil puree 450g



Bresc Tapenade figs 325g

PREPARATION METHOD

Season the Greek-style yoghurt with the fig tapenade and honey. Mix the linseed, chia seeds and roasted oats together. Marinate the red currents, strawberries, blueberries and white currents in the lime juice, lime zest and basil puree for 10 minutes. Fill a glass layer by layer until you have six layers: yoghurt, fruit and the seeds with roasted oats. Garnish with the honey cress and fruit.