Oat tartlets with fruit



Ingredients

10

- 200 g soy yoghurt
- 200 g fruit (mixed fruit with raspberries, kiwis, blackberries, blueberries)
- 1 banana (ripe)
- 125 g oat flakes
- 50 g Bresc tapenade figs
- 10 g cinnamon
- 10 g Bresc lemongrass puree
- 10 g Bresc ginger puree
- 10 g pistachios, chopped

Used Bresc products



Bresc Lemongrass puree 450g



Ginger puree 450g

Preparation method

Mash the banana to a smooth consistency in a bowl. Mix in the oat flakes, fig tapenade and the cinnamon. Cover the tartlet tins with the oat mixture. Bake in the tartlets in the oven at 180 °C for 12 minutes. Remove the tins from the oven and allow to cool. Season the yoghurt with the ginger puree and the lemongrass puree. Spoon the mixture into a piping bag and fill the tartlets with the yoghurt mixture. Cut the fruit in half and divide it evenly over the yoghurt. Garnish with the finely chopped pistachios.

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