

Recipe for **Yoghurt Panacotta Tarts**

INGREDIENTS

SERVES	4	1/2 Tsp Gelatine Powder
PREP TIME	15	2 Tbls Milk
TOTAL TIME		1/2 cup Cream
OVEN TEMP		1 tsp vanilla paste
		1/2 tsp grated lemon or orange zest
		1/2 cup Yoghurt

DIRECTIONS

Add 2 Tbls boiling water to a small bowl and dissolve gelatine powder

Place milk, cream, vanilla paste and zest into a small saucepan and bring to a boil.

Remove from the heat, Add gelatine mixture, set aside to cool slightly then add the yoghurt

Divide mixture between the tart shells. Refrigerate for 1 - 2 hours

To serve, top tarts with mango slices, passionfruit pulp & kiwifruit slices