

RASPBERRY, MATCHA, WHITE CHOCOLATE YOGHURT CLUSTERS

INGREDIENTS:

- 300 g yoghurt
- 60 g Macro Mixes Vanilla Protein Porridge
- 125 g fresh raspberries
- 200 g Macro Mixes Sugar Free White Chocolate Shards
- 1 tsp matcha
- Freeze-dried raspberries (optional)

METHOD:

1. In a mixing bowl, combine the yoghurt and Vanilla Protein Porridge. Stir until fully mixed.
2. Gently fold in the fresh raspberries, slightly crushing some to release their juices and create a ripple effect.
3. Line a tray with baking paper, then spoon small clusters of the yoghurt mixture onto the tray (about 2-3 tablespoons per cluster).
4. Freeze the clusters for at least 1-2 hours, or until firm.
5. Once the clusters are set, melt the Sugar Free White Chocolate Shards gently in the microwave or over a double boiler.
6. Stir the matcha into the melted white chocolate until fully dissolved and smooth.
7. Dip or drizzle the frozen yoghurt clusters with the matcha white chocolate to coat.
8. Top with freeze-dried raspberries if using, and return to the freezer for a few minutes to set the chocolate.
9. Store in an airtight container in the freezer and enjoy straight from frozen!



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