



Yoghurt cake

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Saturday, 17th August 2019

Ingredients

- 500 g mixed fruit Yoghurt
- 250 ml fresh cream
- 1½ Sheets gelatine
- 1 Layer vanilla sponge cake
- 80 g Orange jelly
- 115 g Passion fruit pulp

Method

- Dissolve gelatine in cold water (as directed on web site under tips and tricks)
- Beat the cream until soft peak stage.
- Combine the cream, yoghurt and halve of the Passion fruit pulp then add to melted gelatine.
- Pour into a 20 cm ring with cake at the bottom.
- Refrigerate 4 hours.
- prepare the Jelly as directed with 60 ml water less and add the remaining passion fruit in stead.
- Allow to cool until room temperature and pour a layer over cake allow to set in refrigerator.
- Serve cold directly from refrigerator.