

Verrine de Yaourt aux Myrtilles



Serves 4 **Prep 10 mins**

Cooking 15 mins

Easy

Ingredients

400g blueberries
3 tbsp sugar
1 tsp cinnamon
250g natural yoghurt
1 tbsp mascarpone
250 ml double cream
4 biscuits

Decoration: lemon balm

You can leave the mascarpone out if using thicker yoghurt

1. Clean the blueberries, put in a colander and rinse under the tap. Set aside 300g and put in a saucepan. Add 1 tbsp of water, 2 tbsp of sugar and the cinnamon and heat until the blueberries have burst. Let the mixture cool.
2. Meanwhile, mix the yoghurt with the mascarpone. Whisk the double cream with rest of the sugar into soft peaks and gently incorporate into the yoghurt-mascarpone mixture by gently folding it, not stirring.
3. Break up the biscuits. Put about a tablespoon of blueberry mixture into each glass, sprinkle over the biscuit crumbs and top with the yoghurt, mascarpone and whipped cream mixture. Repeat until all the ingredients have been used.
4. Decorate the glasses with the reserved blueberries and a lemon balm leaf, if you like.