

White Velvet with Peaches



Serves 4 Prep 20 mins+ 4h chilling Cook 5 mins Easy

Ingredients

1½ tsp gelatine
1 vanilla pod, split and seeds scraped out
4 tbsp clear honey
500ml tub natural yoghurt
2-3 ripe peaches, halved, stoned and thinly sliced or peaches in juice

1. Dissolve the gelatine in 3 tbsp water in a small saucepan over the gentlest heat.
2. Beat the vanilla seeds and 4-6 tbsp honey (to taste) into the yoghurt. Add a little of this yoghurt mix to the gelatine to absorb it, then return to the rest of the mixture, stirring well.
3. Transfer to 4 glasses - it should come about halfway up the side of a tumbler - and place in the fridge to set. When ready to serve, pile the peaches onto the set yoghurt.