

TARTE TATIN-STYLE YOGHURT

By *Delphine* from the Communication department (UA)



Ingredients:

for 2 persons

- 2 cups of natural yoghurt or Greek yoghurt
- 1 peeled apple, cut into thin slices
- 6 tbsp. brown or white sugar
- 10g. butter
- 1 madeleine cookie or speculoos cookie

Preparation:

Make a caramel: in a medium-size saucepan, melt the sugar on low heat until it is golden brown. Then add the butter and stir gently to mix it in.

Gently pour the apple slices into the caramel and turn them around to make sure that they are all covered with caramel. Cook until the apple slices are tender.

Gently place half of the caramelized apple slices in the bottom of a glass and pour the yoghurt over them. Add the rest of the apple slices on the top.

Crumble the Madeleine or Speculoos cookie on the top and serve immediately

+ more recipes:

- the Sumpps culinary blog (in French): blog.univ-angers.fr/sumpps
- the youtube channel « Asso DPSP » (1 new video in French each day)

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