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BAKED YOGURT AND RHUBARB POTS



IRISH YOGURTS

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Baked Yogurt and Rhubarb Pots

Recipe by By Chef Eunice Power

Ingredients

- 200g rhubarb, cut into 1-inch pieces
- 1 tablespoon of sugar
- 400g Irish Yogurt Clonakilty Custard Style Live Yogurt
- 2 egg yolks
- 50g caster sugar
- 1 teaspoon vanilla paste



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Directions

- Preheat the oven to 150°C (300°F)
- In a small baking tray, combine the rhubarb pieces with the tablespoon of sugar and bake for 15 minutes until the rhubarb softens
- Reduce the oven temperature to 120°C (250°F)
- Once the rhubarb is done, remove it from the oven and divide it between 4 ramekins
- In a bowl, beat the egg yolks, caster sugar, and vanilla paste together until smooth. Fold in the yogurt, mixing thoroughly
- Pour the yogurt mixture over the rhubarb in the ramekins. Bake for 20 minutes, or until the yogurt is set with a slight wobble in the centre
- Allow to cool to room temperature before refrigerating for 1-2 hours
- Serve chilled and enjoy