

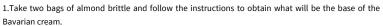
7) | 4

(1) 10 MIN

## Ingredients

- 1 Bst Bavarian yoghurt (Ristoris)
- Berries in syrup (Ristoris)
- 2 Bst Almond Crisp (Ristoris)
- 500 ml milk
- 500 ml fresh cream

Procedure



- 2. Take a bag of yoghurt Bavarian cream and follow the instructions to make the mixture
- 3.Take a springform pan and place the crispy base on it. Gently pour over the prepared cream (up to about half a centimeter below the edge of the mold), level and refrigerate for two hours.
- 4. Finally, pour a few tablespoons of berries into the scyros

