



BAVARIAN YOGURT
WITH CRUNCHY BASE AND BERRIES IN SYRUP



Ingredients

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



Procedure

1. Take two bags of almond brittle and follow the instructions to obtain what will be the base of the Bavarian cream.
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