

HEY DUGGEE

Hey Duggee – Garden Yoghurt Bowls Recipe



Ingredients (serves 3):

- 80g Milk chocolate
- 3 Chocolate finger biscuits
- 6 Edible eye sprinkles
- Handful mint leaves
- 2 Strawberries
- 400g Greek yoghurt
- 3 Bourbon biscuits

Note: A grown up is needed to supervise the preparation and help with melting chocolate.

Method:

- Break the milk chocolate into a small microwave safe bowl and heat in the microwave for 30 seconds at a time until melted and smooth. Pour the melted chocolate into a disposable piping bag or freezer bag and snip off the tip.
- Line a tray or plate with baking paper, then pipe three V shapes of chocolate for the stick arms, before popping the chocolate finger biscuit on top.
- Use the melted chocolate as 'glue' to stick 2 edible eyes to each of the sticky sticks. Use the chocolate to finish each of them by topping with a small mint leaf.
- Pop them in the fridge until the chocolate has completely set.
- While the chocolate is setting, slice the strawberries into rounds and use a mini flower shaped cutter to cut out flower shapes.
- Split the yoghurt between 3 small bowls or ramekins.
- Place the biscuits in a strong freezer bag, then bash them with a rolling pin until they are crumbs.
- Scatter the biscuits crumbs over the top of the yoghurt bowls to look like soil.
- Carefully peel each sticky stick from the baking paper, then push one into each bowl.
- Finish your garden pots with mint leaves and strawberry flowers, then serve immediately.

