



## JERNEJ KITCHEN

# GREEK YOGURT CREAM WITH PEACHES, AND CRUMBLE

*Greek Yogurt Cream with Peaches, and Crumble is a simple dessert in a glass made in under one hour.  
Perfect for hot summer days.*

SERVES	4	PEOPLE
PREPARATION	10	MINUTES
COOKING AND BAKING:	30	MINUTES
TOTAL TIME:	40	MINUTES

### CRUMBLE

- 60 g (1/2 cup) all-purpose flour
- 60 g (1/2 cup) old-fashioned oats
- 50 g (1/4 cup) sugar
- 60 g (5 tbsp) unsalted cold butter
- 1 tsp diced fresh rosemary

### FRUIT TOPPING

- 3 peaches
- 50 g (1/4 cup) sugar
- 1/2 tsp vanilla paste
- 60 ml (1/4 cup) water
- 1 tbsp lemon juice, freshly squeezed
- 1 tsp Agartina (Kotanyi) or 1/2 tsp gelatine
- 100 g (1 cup) blackberries

### CREAM

- 250 g (1 cup) whipping cream
- 1 tbsp sugar
- 1/4 tsp vanilla paste
- 120 g (1/2 cup) greek yogurt

### PREPARATION

Place a rack in the middle of the oven and preheat to 200 °C / 390 °F or 190 °C / 375 °F (fan-assisted oven).

### CRUMBLE

Add flour, oats, sugar, and cubed cold butter to a small bowl. Season with a pinch of salt and diced rosemary. Knead into a smooth dough, then place in the freezer for 5 minutes or in the fridge for 15 minutes.

### PEACHES

Clean the peaches, remove the kernel and cut each peach into eight wedges. Add to a saucepan along with sugar, vanilla, and water. Set over medium heat, stir to combine, and cook for 15 - 20 minutes or until the peaches become tender. Dissolve the Agartina in a small bowl with two tablespoons of water or use gelatine. Soak 1/2 tsp gelatine in 1 tbsp water. Add the lemon juice and Agartina/gelatine to the peach mixture, stir to combine, then bring to a boil and simmer for 2 minutes. Add the blackberries and cook for another 2 minutes. Remove from the heat and bring to room temperature.

### BAKE THE CRUMBLE

Line a small baking dish with parchment paper. Take the dough from the fridge or freezer and grate it onto the prepared baking sheet. Use the large holes on your grater. Spread the crumble in a single layer and place it in the preheated oven. Bake for 15 minutes at 200 °C / 390 °F or 190 °C / 375 °F (fan-assisted oven).

## TOOLS AND EQUIPEMENT

small bowl  
kitchen knife  
saucepan  
baking sheet  
parchment paper  
electric mixer  
4x serving glasses  
grater

## CREAM

Whip together whipping cream, sugar, and vanilla in a bowl until stiff peaks form. Stir in the greek yogurt and set aside until needed.

## SERVE

Divide all the components between four glasses. Fill them up in this order: yogurt cream, crumble, fruit topping, yogurt cream, fruit topping, and crumble. Serve as soon as possible.