



## Chocolate and Raspberry Crunch

### Serves 4

1 tub of natural yoghurt

2 tablespoons of lemon curd (blend this into the yoghurt)

### Chocolate Crunch Topping

4oz cocoa powder

1lb of flour

4oz chopped nuts

4oz jumbo oats

8oz of Butter

4oz of soft brown Muscavado sugar

- Sieve cocoa powder and flour together then rub in the butter to form a sandy texture, add the sugar then the nuts and oats finally add a pinch of salt.
- Bake at around 200c for 30-40 minutes until thoroughly cooked, keep an eye on this and turn mixture over regularly to make sure it is cooked right through and crunchy , Allow to cool

### Raspberry coulis

- 500g Raspberries (hulls removed and washed)
- Carefully dry three quarters of the raspberries on kitchen paper
- Purée a the other quarter of the Raspberries in a blender with a little sugar and thicken with a little arrowroot strain this through affine sieve and allow to cool

### To finish

- **Build up layers of the chocolate crumble, raspberries and lemon curd yoghurt in a tall glass**
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- **Serve with a drizzle of raspberry puree over the mix and a sprig of mint.**