



# Fruit yogurt

Recipe by V-ZUG Ltd.



Preparation	30 Mins
Resting time	2 Hrs
Cooking time	8 Hrs
Portions	4
Appliance	CombairSteamer V2000 from 2021

with crunchy granola

## Bilberries

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- 200 g bilberries
- 50 g preserving sugar
- 1 knife tip of cardamom powder

## yogurt

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- 600 ml whole milk
- 2 tbsp natural yogurt

## Granola

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- 2 tbsp honey
- 1 tbsp rapeseed oil
- 2 tsp ground cinnamon
- 100 g spelt flakes
- 2 tbsp puffed spelt
- 2 tbsp walnut kernels, chopped
- 1 tbsp crushed linseed

## Bilberries

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Simmer all the ingredients in a small pan over a medium heat for about 10 minutes. Divide among 4 clean jars and allow to cool down.

## Yogurt

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Stir the milk and yogurt together, then carefully pour into the jars with the bilberries.

Put the yogurt on a stainless steel tray in the bottom shelf position and leave to ferment and set at 40 °C for 8 hours using the steam mode.

Cover and leave to cool in the refrigerator.

## Granola

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Preheat the cooking space to 160 °C using the hot air mode.

Heat the honey, rapeseed oil and cinnamon in a pan over a low heat. Remove from the heat, add the rest of the ingredients and mix together well. Spread the mixture out on a baking tray lined with baking paper.

Bake in the middle shelf position for 20 minutes.

## Serving

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Sprinkle the granola over the yogurt, according to preference.

Keep any granola that is left in a closed container, away from moisture and direct light.

## Cooking steps

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**Steaming 100 °C for 7 Hrs 40 Mins**

**Remove the food from the cooking space. Prepare.**

**(Pre-)heat cooking space to 160 °C with Hot air**

**Preheating finished. Put the food in.**

**Hot air 160 °C for 20 Mins**

## Tips

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Yogurt cultures can be used as an alternative to shop-bought yogurt. Follow the preparation instructions on the packaging.

## Accessories

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4 preserving jars à 200 ml

Stainless steel tray

Baking tray





## Additional information

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