



**LEMON CURD  
YOGURT WITH  
LAVENDER  
SHORTBREAD**

**A SIMPLE, QUICK AND CHEAP DESSERT READY IN MINUTES. GREAT ON ITS OWN, BUT EVEN BETTER WITH THIS DELICIOUS HOMEMADE LAVENDER SHORTBREAD.**

**Meal Type: Dessert**  
**Costs per serving: £1.25**  
**Cooking Time: 10 Minutes**  
**Preparation Time: 20 Minutes**  
**Makes: 4-5 Servings**

## INGREDIENTS

### DESSERT

100g Lemon Curd  
300g Greek Yogurt  
1 Punnet Raspberries

### SHORTBREAD

85g Butter  
40g Sugar  
125g Plain Flour  
1 tsp Dried Lavender Flowers (if you can't find any lavender other herbs work well too)

#### *Dessert per serving:*

*Energy 139kcal, Fat 1.4g, Carbohydrates 20.5g, Fibre 4.3g, Protein 9g, Salt 0.2g*

#### *Shortbread per serving:*

*Energy 248kcal, Fat 14.3g, Carbohydrates 26.9g, Fibre 1.1g, Protein 2.4g, Salt 0.01g*

## METHOD

1. Beat the butter, sugar and lavender together. Stir in the flour. Bring together to form a dough and knead very lightly for a couple of minutes.
2. Place in a bowl, cover and put into the fridge for about an hour.
3. Meanwhile make the dessert. Place a small teaspoon of lemon curd into the bottom of 4-5 glasses or ramekins.
4. Place the rest of the lemon curd into a bowl and mix in the yogurt a little at a time.
5. Top the glasses/ramekins with the yogurt/lemon curd mix.
6. Crush the raspberries a little and place on top. Cover and place into the fridge until needed.
7. Preheat your oven to 170C. Remove the shortbread dough and roll out on a floured surface to about 5mm thick.
8. Cut into biscuits (your choice of shape) and place on a baking tray lined with a baking mat or parchment paper.
9. Prick all over with a fork and place into the oven. Cook for 20 minutes. They should be pale, but cooked through. Remove and leave to cool on the tray for 3-4 minutes.
10. Carefully move to a cooling rack.
11. Serve each dessert with a couple of shortbreads on the side.

**THE  
ANGRY  
CHEF**



**Dairy  
UK**