



BAKED YOGURT TORTE WITH ROAST GRAPES, POMEGRANATE SEEDS AND PISTACHIO



By Irish Yogurts Clonakilty

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Method

Prepare the Torte

- Line the base of a 23cm spring form tin with baking parchment
- Put the crushed biscuits in a bowl, add the melted butter and stir until the mixture is well combined
- Tip the crumb mixture into the cake tin and press evenly on the base, use the back of a spoon to smooth. Chill for up to one hour in the fridge
- Preheat the oven to 180°C
- Whisk all the remaining ingredients together until well combined
- Pour the mixture over the biscuit base and bake for 40 minutes until lightly set. Leave to cool in



the tin, then chill until ready to serve

For the Grapes

- Heat the oven to 190°C
- Separate the grapes into sprigs and put them in a small, foil lined roasting tin
- Mix the oil, balsamic, pomegranate molasses and honey, and pour over the grapes, tossing to coat
- Roast for 20 minutes, until soft and slightly wizened in places. Leave to cool
- Drizzle the extra honey over the torte and scatter on pomegranate seeds, place the grapes on top and scatter the chopped pistachio nuts over

Ingredients

For the Torte

- 125g digestive biscuits finely crumbed (Gluten free can be used here if you prefer)
- 50g Butter, melted
- 75g Dark Muscovado sugar
- 300g of [Irish Yogurts Clonakilty Greek Style Natural Live Yogurt](#)
- 250g Ricotta cheese
- Grated zest of 1 orange plus 2 tbsp orange juice
- 1 Tbsp orange flower water
- 25g Rice flour
- 3 large eggs

For the Grapes

- 500g black seedless grapes
- 1 tbsp olive oil
- 1½ tbsp white balsamic vinegar
- 1½ tbsp pomegranate molasses
- 2 tsp honey
- 1 Tablespoon of chopped pistachio nuts
- Pomegranate Seeds

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