

# PEACHES & CREAM FRO-YO BITES (GF)

## INGREDIENTS

- 200g of white chocolate
- Edible Gold shimmer spray (I used the Decor Gold Glitter Spray, as it 'puffs' as opposed to 'sprays')
- Peach yoghurt (Preferably with chunks of peach in!)

## EQUIPMENT

- Dome moulds, linked above
- Heatproof bowl for melting your chocolate

## METHOD

1. Begin by spraying the inside of your domed-mould tray with a coating of edible gold shimmer spray.
2. Melt your white chocolate. Fill each dome to the brim with the melted chocolate. Place the filled tray into the fridge for approx. 1 min. Then, over a large bowl, tip the mould upside down and allow excess chocolate to fall out (save this for later). Tidy up the edges if you need to do so. Refrigerate the tray again for an hour. Cover the remaining melted chocolate and set to one side for later.
3. Remove your domed-mould tray from the fridge, but do not pop out the shells yet! Instead, fill each chocolate shell 3/4 full with peach yoghurt, leaving a gap near the top for the rest of your chocolate shell! Place your filled domed-mould tray into the freezer for approximately one hour, or until the yoghurt is firm.
4. Use your remaining melted chocolate (you may need to heat it up again for 3 or 4 minutes) and cover the frozen yoghurt. Again, tidy up the edges if needed. Return the tray to the freezer for a further two hours.
5. Before serving, remove your tray from the freezer, pop out your domed bites and set to one side for 12-15 minutes, so that the yoghurt inside softens up a bit, but is still cold!