

Melon Frozen Yoghurt



Ingredients

- 1 cantaloupe
- 150 g Pur Natur full-fat natural yoghurt
- 1 sachet vanilla sugar

Instructions

Cut the melon in half. Scoop out the seeds. Remove the rind from one half and cut it into chunks. Use a stick blender to blend the melon and sugar to a smooth consistency. Add the yoghurt and blend briefly once more.

Pour the mixture into an ice cream maker and churn for 20-25 minutes to make frozen yoghurt. Meanwhile, use a melon baller to scoop out the other half of the melon. Stay about 1 cm away from the rind.

Place the hollowed-out melon rind on a bed of ice in a shallow bowl or soup plate. Fill it with the frozen yoghurt and melon balls.