

Cheat's Frozen Yoghurt with Magic Chocolate Shell



By Ashley Alexander

This simple frozen yoghurt requires no churning, no special equipment beyond a good blender, and very little time. Thick yoghurt and frozen fruit are blended together until smooth and creamy, then topped with a warm chocolate and coconut oil mixture that sets into a firm, snappable shell. With minimal preparation and a short list of ingredients, this is a simple everyday recipe well worth keeping in your repertoire. It's a reliable, fuss-free dessert that works well with a variety of fruits and comes together in under fifteen minutes.

SERVES 4 | **PREP TIME** 5 minutes | **SETTING TIME** 3-5 minutes | **TOTAL TIME** ~10 minutes

INGREDIENTS

Magic Chocolate Shell

- 100g chocolate of your choice, roughly chopped
- 1 teaspoon coconut oil
- Tiny pinch of sea salt (optional)

Cheat's Frozen Yoghurt

- 500 grams frozen fruit (strawberries, mango, stone fruit, or banana - see notes)
- 125 grams thick unsweetened yoghurt
- 1 teaspoons vanilla bean paste or extract
- 2 tablespoons pure maple syrup

METHOD

NOTE: You will need a high-powered blender or food processor for this cheat's frozen yoghurt.

Magic Chocolate Shell

1. Place the 100 grams chocolate of your choice, roughly chopped, 1 teaspoons coconut oil, and 1 pinch of sea salt (optional) in a small saucepan over very low heat.
2. Stir gently until just melted, then remove from the heat and set aside to cool slightly while you prepare the frozen yoghurt.

Cheat's Frozen Yoghurt

1. Add the 500 grams frozen fruit (strawberries, mango, stone fruit, or banana - see notes), 125 grams thick unsweetened yoghurt, 1 teaspoons vanilla bean paste or extract, and 2 tablespoons pure maple syrup to a high-powered blender or food processor.

2. Blend until completely smooth, using the tamper stick if using a blender to push the ingredients down towards the blade as needed.

Serve

1. Scoop the frozen yoghurt into bowls and drizzle generously with the melted chocolate. Wait a minute or two for the shell to set and harden, then smash through it and enjoy!

NOTES

Equipment note: A high-powered blender (such as a Vitamix or Thermomix) or a food processor is essential for this recipe. A standard blender may struggle with fully frozen fruit.

Fruit choices: Strawberries, mango, stone fruit (peaches, nectarines, cherries), and banana all work beautifully. Raspberries and blackberries are not recommended - they tend to be too tart once blended, and their small seeds give the yoghurt a subtly bitter finish.

Banana tip: Using frozen banana as all or part of your fruit base gives the yoghurt an especially creamy, ice-cream-like texture.

Chocolate shell: The magic of the shell comes from the coconut oil - when the warm chocolate hits the cold frozen yoghurt, it sets almost instantly into a crisp, snappable coating. The harder your yoghurt is, the faster the shell will set.

Make it vegan: Swap the dairy yoghurt for a thick coconut or soy yoghurt, and choose a dairy-free dark chocolate.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/cheats-frozen-yoghurt-magic-chocolate-shell>

Let me know if you make the recipe! x [@gatherandfeast](#)