

# Cheat's Frozen Yoghurt with Magic Chocolate Shell

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# Gather & Feast

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