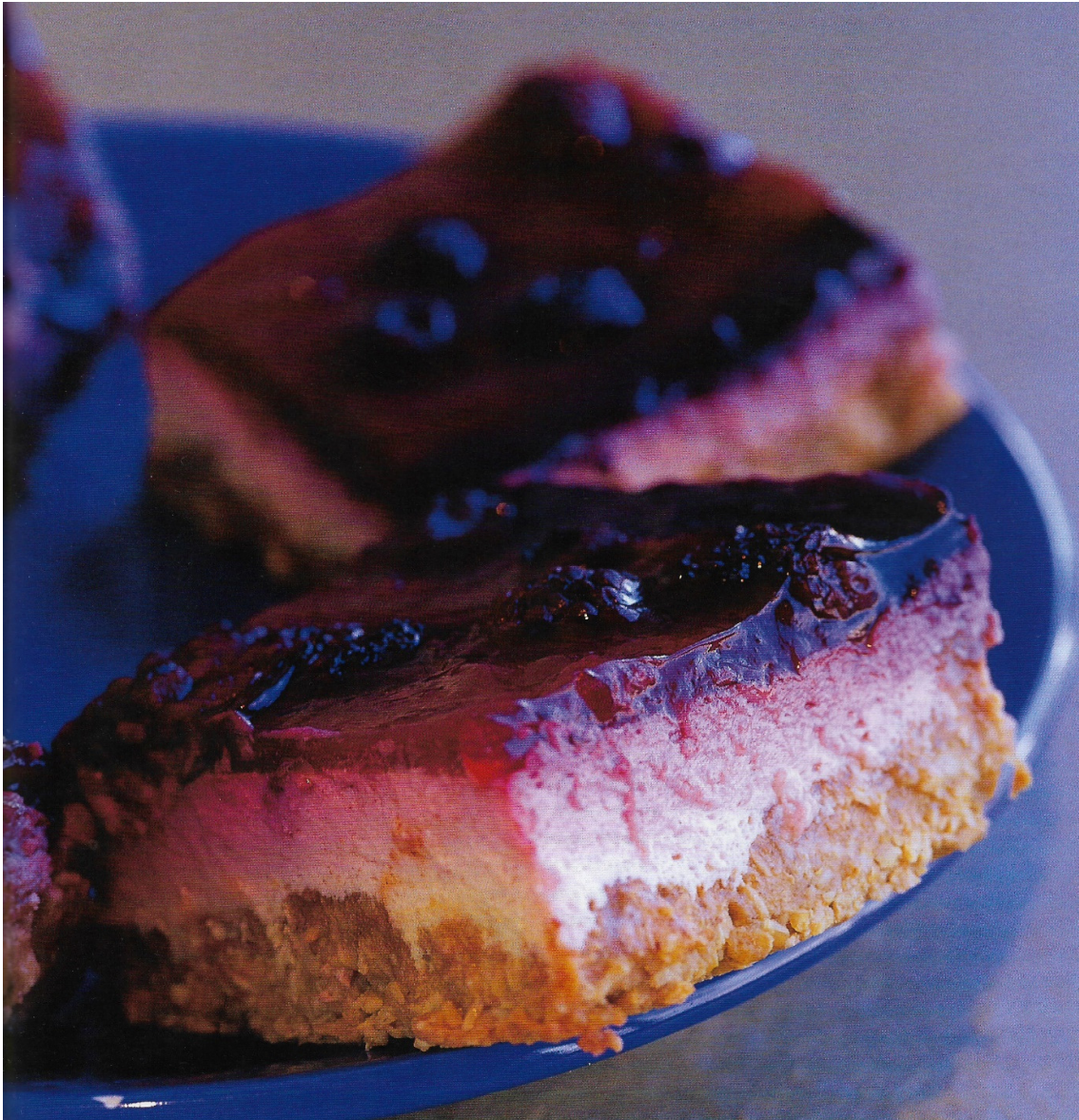


## BLUEBERRY AND YOGHURT SLICE



### **Ingredients (makes 1 x 25 cm flan):**

150 g oats

150 g rye flour

100 g butter without salt

2 tbsp honey

500 ml natural yoghurt

1/2 tsp arrowroot

100 g blueberries

10 g agar-agar strands available at Asian food stores

1 cup apple juice

**Preparation:**

1. Mix the oats, flour, butter, and 1 tablespoon of the honey together and press into a 25 cm flan tin.
2. Mix the remaining tablespoon of honey with the yoghurt and arrowroot, spread over the base and cook in a 180° C oven for approximately 40 minutes, or until set. Cool.
3. Place the blueberries and agar-agar in a small saucepan and cover with apple juice.
4. Simmer until well dissolved, then pour over the flan.
5. Refrigerate until set