



Difficulty

Easy



Cuisine

Mediterranean



4 Diners



Time

10 minutes



Variety

White

Greek Yoghurt Cup With Tomato Marmalade and White Garlic



1. Peel and finely chop the White Garlic cloves.
2. Remove the stems from the Strawberries, wash them and cut them into small dice.
3. Put the Sugar and a dab of Water in a pot on medium heat. Stir for the Sugar not to stick and bring to a boil.
4. At that time, add the Garlic and stir thoroughly to caramelize it. Remove from the heat and leave to cool on baking paper, after separating the Garlic pieces so they do not stick together.

Ingredients

- 4 cloves of White Garlic
- 500 gr of Greek Yoghurt
- 8 Strawberries
- Currants
- Fresh Peppermint
- Tomato and Oregano Marmalade
- 50 gr of Sugar

Dish presentation

5. To serve the dessert you will need a cocktail glass. At the bottom we will place a spoonful of Tomato Marmalade, then a few dice of Strawberry and a couple of heaping tablespoons of Yoghurt.
6. Decorate with a few Currants, a sprig of Peppermint and the caramelised Black Garlic.

Tips from the Chef Miguel Ángel Mateas

- You can buy the Marmalade at any supermarket, or easily make it at home. For this you simply need to put Sugar and diced Tomato in a pan on medium heat and cook until it attains marmalade texture; then leave it to cool and store it in jars.
- It is important to spread the caramelised garlic cloves on baking paper once removed from the heat, so they do not stick together, and we can easily work with them later.
- This is a different, unconventional dessert that combines sweet and sour flavours and different textures. It will surprise you!