MOROCCAN ORANGE DESSERT

Refreshing and delightfully delectable! This Moroccan orange dessert is a definite crowd pleaser and will be the highlight of any dinner party or BBQ. Sweet sliced navel oranges dolloped with creamy vanilla coconut yoghurt (from Perth-local CocoMe Yoghurt!), sprinkled with sticky sliced dates, toasted almonds, fresh sliced mint and decadent dark chocolate.

A little tip - the Bennetto Natural Foods Co Mint & Cocoa Nibs Chocolate works a treat on this dessert and it's also plant-based!

Want to switch it up? Try sliced pineapple or mangoes and sprinkle with toasted coconut. Instead of coconut yoghurt you could use custard, mascarpone cream or natural yoghurt.

(Makes 4-6 serves)

Ingredients

- 3 navel oranges
- 200ml Vanilla Coconut Yoghurt
- 5 dried medjoul dates, sliced
- 1/3 cup chopped almonds, toasted
- 1/4 cup sliced mint leaves
- 50g dark chocolate, chopped





Method

- 1. Peel and slice the oranges. Spread the slices in a single layer on a serving dish.
- 2. Dollop the orange slices with vanilla yoghurt.
- 3. Sprinkle with dates, almonds, mint leaves and chocolate. Serve and enjoy!

Want to make this at home? We used Local Navel Oranges, CoCoMe Vanilla Coconut Yoghurt, Dried Organic Medjoul Dates, Bennetto Natural Foods Co Mint & Cocoa Nibs Chocolate and Cape Almonds Premium Quality Lightly Toasted Almonds from the Dinner Twist Marketplace.









