Sorrel/rosette (Hibiscus sabdariffa L) and soybeans (Glycine max L.) have functional properties related to health-protective phytochemicals. The brilliant red pigments in red calyces contain anthocyanins. Soymilks and other soy beverages have poor sensory characteristics such as objectionable 'beany' flavour, chalky mouth-feel, off-flavours and aromas which could be modified by lactic acid fermentation. The objectives of the study were to investigate consumer sensory acceptance, physicochemical and nutritional quality of sorrel yoghurts with varying levels (1.0-3.5% w/v) of soy-milk. Sorrel nectar of 67ºBrix was incorporated into plain yoghurts at 30-33% v/v. By consensus of focus sensory panel, stirred sorrel-soy yoghurt with 1.0% soy-milk was most acceptable. This yoghurt had hue $^{6}$ 45.79 ±0.79, pH 3.81±0.01, 1.30% lactic acid and 31±0.01ºBrix and was liked slightly to moderately in overall acceptability. Information provided to panelists on the functional properties of sorrel and soy only increased (P<0.01) the mouth-feel acceptance of yoghurts. Colour was (P<0.05) darker, more chromatic, less red, lower pH and lower total soluble solids on soy-milk addition. On storage at 4°C for 3 weeks, hue became less red. Yoghurt with 1% soy-milk had 26% DRV protein based on 225 ml serving size. About 65.4% were not aware of the health benefits of soy and 64.2% would ‘definitely’ consume the experimental sorrel-soy yoghurt.