



EXTRA CREAMNY HONEY STRAWBERRY FROZEN YOGHURT

Ingredients:

[makes about a quart of frozen yoghurt]

- 2 cups (500 grams) Fage Total classic yoghurt
- 3/4 cup honey
- 1/2 cup milk (cold)
- ~11 regular-size strawberries (about 2/3 cup after pureeing with lemon juice and straining)
- 1 tsp lemon juice
- 1 tsp vanilla extract
- 1 drop liquid red food color

Preparation:

1. Wash strawberries and slice off the leafy tops. Put in a blender or food processor and puree with lemon juice. Strain. Put in the refrigerator to cool.

2. In a big bowl, mix the yoghurt on low speed for 30 seconds. Carefully add the strawberry puree and mix for a minute. Add honey and mix for a minute or two. Pour in the cold milk, vanilla extract, and food color and blend together thoroughly until smooth and color is evenly incorporated.

3. Set up your ice cream maker and turn it on. Pour the mixture into the spout and churn for 25-30 minutes.

4. Enjoy immediately or for better taste, allow to “rest” in the freezer for a couple of hours or overnight. It tastes better after the resting period.

Happy eating!

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