



Recipe # 020

## Strawberry yogurts

(Original recipe)

|                             |          |
|-----------------------------|----------|
| <b>Approximate servings</b> | 450      |
| <b>Portion size</b>         | 2 ounces |

| <b>Ingredient</b>     | <b>Instruction</b>           | <b>Amount</b>            |
|-----------------------|------------------------------|--------------------------|
| Non-fat plain yoghurt |                              | 27 quarts                |
| Honey                 |                              | 3 cups                   |
| Frozen strawberries   | defrosted, sliced with sugar | 3 containers (6½ pounds) |

### Method

- Drain the strawberries in a colander. Not all the juices will drain off—that is fine.
- Drain off the liquid from the top of each container of yogurt.
- Divide the yogurt between two deep hotel pans.
- Add half the berries and their juice and 1½ cups of honey to each container.
- Stir until blended. Add more honey if needed.
- Keep chilled until serving time. Can be stored in the fridge for up to 3 days.