



STRAWBERRY SHORTBREAD FROZEN YOGURT



By Irish Yogurts Clonakilty

By Irish Yogurts Clonakilty

Category: Dessert

Method

- Place 400g of strawberries in a food processor and blitz to a smooth puree. Chop the remaining strawberries into small pieces and set aside. Add the [Irish Yogurts Clonakilty Whole Milk Natural Live Yogurt](#), condensed milk and vanilla to the processor and whizz again to combine
- Pour cream into a bowl and lightly whip until it holds shape
- Add roughly one third of the strawberry mixture and fold together with a spatula, then add the remaining strawberry mixture and the chopped strawberries and mix again
- Pour half of the mixture into a freezer proof container, scatter half of the shortbread pieces, and half of the freeze dried strawberries, then cover with the remaining yogurt mixture, crushed shortbread and freeze dried strawberries
- Freeze for at least 4 hours until solid
- Remove from the freezer 10-15 minutes before scooping

Ingredients

- 500g strawberries
- 500g [Irish Yogurts Clonakilty Whole Milk Natural Live Yogurt](#)
- Can of condensed milk
- 2 tsp vanilla bean paste or extract
- 200ml of double cream
- 8 shortbread biscuits crushed



Error: Contact form not found.