

Yogurt Parfaits

Savor the fruit perfection of Andros Professional Blackberry Spreads (or an Andros Spreads of your choice). Fresh berries or seasonal stone fruit are combined with a luscious parfait made with a quart of plain whole milk Greek yogurt, then topped with caramelized oats for a delightful crunch.

INGREDIENTS

- **ANDROS Professional Spreads (Berries or Fruits)**

PARFAIT

- 1 pint Fresh berries or stone fruit (seasonal)
- 1 quart Plain whole milk Greek yogurt

CARAMELIZED OATS

- 1 ½ cups Rolled oats
- 2 tbsp. Honey
- 2 tbsp. Light brown sugar (packed)
- 1 tbsp. Butter
- 1 tbsp. Olive oil

INSTRUCTIONS

PARFAIT

1. Layer the following in each stemless wine glass: first 60ml/2oz Andros Professional Berries or Fruit Spreads, 240ml/8oz. yogurt, 120ml/4oz. fresh berries or stone fruits, and garnish evenly with the caramelized oats.

CARAMELIZED OATS

1. Preheat oven to 325°F.
2. Combine honey, brown sugar, butter, and olive oil in a small saucepan and, stirring constantly, bring to a simmer. Remove from heat and stir in oats.
3. Spray a baking sheet with non-stick spray and spread out the oat mixture into an even layer.
4. Bake at 325°F, stirring every 10 minutes, until deeply caramelized – about 24 minutes.



FEATURED INGREDIENT



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5. Allow to cool completely before breaking into pieces.
Can be stored in an airtight container for one week.