

Frozen Fruit Yoghurt

Equipment needed –

Food processor, measuring cups, juicer, small knives, chopping boards, measuring spoons, spatula, medium bowl, glad wrap, 28 small plastic bowls

Ingredients from the Garden –

- 12 cups of coarsely chopped frozen fruit
- 4 tablespoons of lemon juice

Ingredients from the Pantry –

- 1 cup of superfine sugar
- 2 cup of plain yoghurt

What to do –

1. Coarsely chop the fruit and place in the food processor.
2. Measure out 1 cup of sugar and place in the food processor with the fruit. Pulse until coarsely chopped.
3. Measure out 2 cups of yoghurt into a measuring jug.
4. Juice the lemon. Add 4 tablespoons of lemon juice in with the yoghurt. Mix well to combine.
5. With the motor running, slowly add the yoghurt through the feed tube. Process until smooth and creamy. Scraping down the sides of the bowl with a spatula 1 or 2 times.
6. Scoop the frozen yoghurt into a medium bowl, cover with glad wrap and place in the freezer for 15-30 minutes before serving.
7. Divide the frozen yoghurt amongst 28 small serving bowls to serve.

Serves –

- 28 students