



Beaufort House Inn ~ Asheville NC 28801
www.beauforthouse.com

Fresh Fruit & Granola Yogurt Martini Parfait

Ingredients:

- Brown Cow Cream on Top Vanilla Yogurt
- Fresh Strawberries, Kiwi & Blueberries
- Granola, preferably homemade or all natural with honey or maple syrup
- 1 Martini glass per serving

Preparation:

- Wash and prepare fresh fruit as follows:
 - Strawberries: Hull, slice and set aside 2 full slices per serving for top garnish plus 2 TBS of sliced berries for bottom of each serving
 - Kiwi: Peel, slice into 4 equal rounds and then slice each round into 4 equal quarters
 - Blueberries: Select the bluest and plumpest ☺ 3 - 5 Blueberries per serving

Presentation:

- Fill bottom of each martini glass with 2 TBS of sliced strawberries
- Fill each martini with yogurt of choice to $\frac{3}{4}$ full
- Garnish top of yogurt with granola in a half moon shape
- Stand up reserved 2 strawberry slices on granola with back edge of glass as support
- Gently lay two kiwi quarters by each strawberry slice
- Sprinkle 3-5 blueberries last

Tips:

- Soy Vanilla Yogurt, Coconut Vanilla Yogurt, Vegan Granola, Gluten Free Granola can all be substituted as needed to accommodate dietary requests.