



The Edible Garden

Recipe featured at Garden-to-Table featuring berries, July 4

Raspberry-Yogurt Fool

By: Jansen Chan, Executive Pastry Chef, Oceana Restaurant

Makes 6 -4 ounce portions

Ingredients

3 pints raspberries
4 ounces heavy cream
1 tablespoon honey, plus some to garnish
Pinch of salt
4 ounces Greek yogurt
4 leaves basil, cut thinly

Instructions

- Puree 2 pints of raspberries with a hand blender or food processor. Pass through a sieve to remove seeds. Reserve on the side.
- In a mixer, whip cream, honey, and salt until soft peaks form. Reserve.
- In another bowl, add raspberry puree to yogurt slowly, allowing the yogurt to break up evenly. Add all the whipped cream at once and stir only slightly, allowing streaks.
- Divide mixture into 6 – 8 oz. glasses or 6 bowls. Refrigerate for 1 hour or overnight.
- Top with remaining fresh raspberries, chiffonade of basil, and another teaspoon of honey each.