

# YOGURT PARFAIT DELIGHT

#FlavourForEveryMoment



## Ingredients

- + 1 cup strawberries
- + 4 ripe pears chopped & caramelized  
(Ingredients to cameralize pears: 1/4 cup brown sugar, 3tbsp butter, 1/4 tsp. cinnamon)
- + 2 Mangoes
- + 3 cups Dairyland vanilla yogurt
- + 1/4 cup Cashew nuts
- + 50gms desiccated coconut; lightly toasted

## Instructions

To make cameralized pears, in a large pan, combine brown sugar, butter and cinnamon. Cook over medium heat until sugar is dissolved, stirring occasionally for 4-5 minutes. Add pears; cook and stir until pears are tender for 5-10 minutes.

In a pan, place the desiccated coconut to lightly toast, turning often till the coconut is a light golden colour for about 5-10min. You can alternatively bake the coconut at 100°C for 5-10min in a baking dish while turning the coconut often.

Dice strawberries into smaller pieces.

Cube Mangoes into smaller pieces.

Roughly chop the cashew nuts

Layer yogurt in 3 glasses beginning with the cameralized pears, sprinkle of coconut, 1/2 cup yoghurt. Add a few spoonfuls of chopped strawberries, a few spoonfuls of chopped mango & drizzle some chopped cashew nuts. Layer with another 1/2 cup yoghurt and add the strawberries & mangoes once again. Finish of with sprinkling some chopped cashew nuts and toasted coconut.

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Treats