

STRAWBERRY BRULÉE BREAKFAST JARS

12 oz Pure Flavor® Sweet Blooms® Strawberries

2 cups plain yogurt

2 tbsp honey, divided

11/2 tbsp water, divided

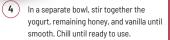
3 tsp granulated sugar

1tsp corn starch

1tsp pure vanilla extract



- Slice 2 strawberries in half and set aside. To make compote, slice the remaining strawberries and add to saucepan with 1 tablespoon water, and 1 tablespoon honey. Cook over medium-low heat for about 5 minutes, until the strawberries begin to soften, stirring often.
- In a small bowl, whisk together the corn starch and remaining tablespoon of water into a smooth slurry, then pour into the saucepan with the cooked strawberries, stirring until the sauce thickens slightly.
- Transfer compote, to a heat-proof bowl and chill until completely cool.



Divide compote into 3 heat-proof jars and add vanilla yogurt. Top each jar with 1 teaspoon of sugar to create a thin, even layer.

Use a kitchen torch to create the brulée shell by holding it an inch away from the sugar to gently caramelize. Top with reserved strawberries and serve immediately.



20 min

10 min COOKING



