



RECIPE | BERRIES

# STRAWBERRY BRULÉE BREAKFAST JARS



20 min  
PREP.



3



medium

30 min

10 min  
COOKING

## INGREDIENTS

12 oz Pure Flavor® Sweet Blooms® Strawberries  
2 cups plain yogurt  
2 tbsp honey, divided  
1½ tbsp water, divided  
3 tsp granulated sugar  
1 tsp corn starch  
1 tsp pure vanilla extract



## DIRECTIONS

- 1 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.
- 2 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.
- 3 Transfer compote, to a heat-proof bowl and chill until completely cool.
- 4 In a separate bowl, stir together the yogurt, remaining honey, and vanilla until smooth. Chill until ready to use.
- 5 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.
- 6 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.

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