



The William Miller House Bed and Breakfast

Richmond, Virginia 23220

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Miller House Sunshine Yogurt Surprise

Special equipment: None

Here at the William Miller House Bed and Breakfast, we serve this as a fruit first course - but it would be just as delicious as a cool summer dessert on a hot day!

4 servings

Ingredients:

16 ounces Greek Yogurt (you may substitute low-fat vanilla or soy yogurt)

6 Tablespoons Fresh Orange Juice

2 Tablespoons Honey

1 1/2 teaspoons Grated Orange Rind (we save the zest from oranges all winter, grate it, and freeze it for this purpose)

Whisk the yogurt, orange juice, honey, and grated orange rind, making sure the honey is blended into the yogurt. Refrigerate for 1/2 hour or until the yogurt mixture is well chilled.

Just before serving, pour mixture into 4 shallow soup or pasta bowls, dividing the mixture equally between the bowls. Top with a seasonal fruit topping and enjoy immediately!

Suggested Toppings

Kiwi/Strawberries/Toasted Almonds

Peel kiwi and slice into rounds, remove stems and slice strawberries into 4 pieces lengthwise. Arrange kiwi and strawberries on top of yogurt mixture and sprinkle with toasted sliced almonds.

Berries and Granola

Arrange berries (strawberries, blackberries, raspberries, blueberries) on top of yogurt mixture. Sprinkle with homemade granola or toasted nuts. (Here at the William Miller House, we use Zaydie's Granola, from locally owned Zaydies Ladies who hand toss each batch of granola.)



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