



Fruit Tarte Smoothie Bowl

Makes 10 portions

Ingredients:

10 cups	Dannon Oikos Nonfat Vanilla Greek Yogurt
2 1/2 cups	Lemon Curd, thinned
1 2/3	Kiwi, sliced in half moons
10	Strawberries, sliced
1 1/4 cups	Raspberries
1 1/4 cups	Blueberries
3/4 cup	Pie Crust Streusel (see recipe)

Instructions:

1. In each smoothie bowl bowl, pipe or spoon 1 cup vanilla Greek yogurt into the bottom.
2. Pipe or spoon 1/4 cup lemon curd onto one side of the yogurt.
3. Arrange fruit across smoothie bowl.
 - 4 kiwi half moon slices
 - 1 strawberry fan
 - 1/4 cups whole blueberries
 - 3 whole raspberries
4. Place small spoonful's of pie crust streusel opposite the fruit in bowl.

Recipe and phot courtesy of Danone

Pie Crust Streusel

Makes 10 portions

Ingredients:

1	Pie Crust, frozen
1 tsp	Cinnamon, ground

Instructions:

1. Break pie crust into small pieces and spread on a parchment lined sheet pan.
2. Sprinkle with cinnamon and toss to distribute evenly.
3. Bake in a 350 degree convection oven, stirring twice, for fifteen minutes or until golden brown.

Recipe and photo courtesy of Danone