



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