

## 3.5:1 ratio

- Preparation time: 5 minutes
- Recipe makes 1 portion

## Recipe provides approximately:

| Nutritional content | Quantity | Your recipe |
|---------------------|----------|-------------|
| Fat                 | 44g      |             |
| Protein             | 7.9g     |             |
| Carbohydrate        | 4.8g     |             |
| Energy (calories)   | 446kcal  |             |



## Parfait



| Ingredients                                  | Quantity | Your recipe |
|--|----------|-------------|
| Double cream, whipped                        | 30g      |             |
| Greek yoghurt, full fat                      | 20g      |             |
| K·Yo Berry                                   | 50g      |             |
| Desiccated toasted coconut                   | 5g       |             |
| Pecan nuts, chopped                          | 10g      |             |
| Pistachio nuts, chopped                      | 5g       |             |
| Pancake syrup, no sugar<br>e.g. Walden farms | 10g      |             |
| Strawberries, thinly sliced                  | 10g      |             |

## Method:

- 1. Fold the double cream and full fat yogurt together.
- 2. In bowl combine the coconut, pecans, pistachios and pancake syrup. Reserving a little of each nut for the top.
- **3.** Place half the Berry K.Yo into glass, then layer half the nut mix and strawberries. Add half the yoghurt and cream mix on top of this.
- 4. Repeat the process till all the mixtures are used up.
- **5.** Fan out slices strawberries on the top.
- **6.** Top with left over pistachios, pecans and coconut.

