

Plate Dream

Chocolate Strawberry Yogurt Clusters Recipe

10 min Prep time	**10 min** Total time	**12** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

Base

- [ ] 2 cups full-fat Greek yogurt
- [ ] 1/2 cup fresh strawberries, pureed
- [ ] 2 tbsp honey
- [ ] 1 tsp lemon zest

Chocolate & Crunch

- [ ] 8 oz dark chocolate (70% cacao), chopped
- [ ] 1/4 cup chopped almonds, toasted

Instructions

1. In a bowl, whisk together the Greek yogurt, strawberry puree, honey, and lemon zest until smooth. Frozen greek yogurt bites provide a similar creamy base.
2. Cover the yogurt mixture and place it in the freezer for about 10 minutes, just until it firms slightly.
3. Meanwhile, melt the dark chocolate in a heat-proof bowl over simmering water, stirring gently. Remove from heat.
4. Line a baking sheet with parchment. Scoop tablespoon-sized portions of the semi-frozen yogurt onto the parchment, spacing them evenly.
5. Drizzle each yogurt dollop with melted chocolate, then sprinkle toasted almonds on top. Healthy yogurt dip inspired the use of fresh fruit.
6. Return the sheet to the freezer and let the clusters set completely, about 30 minutes.
7. Once firm, transfer the clusters to a serving plate. Serve immediately or keep frozen until ready to enjoy.

Nutrition per serving

120 kcal	4 g	12 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the yogurt is too runny, strain it through cheesecloth for 10 minutes.
- For extra sparkle, add a pinch of sea salt over the chocolate before it sets.
- Feel free to swap almonds for crushed pistachios or walnuts.