



Lemon Honey Yogurt Mason Jar Parfait

Made with: Castillo de Pinar Lemon
Balsamic Reduction Vinegar

Serves 4 to 6

Ingredients:

2 cups Whole Milk Greek Yogurt

1 TBS Castillo de Pinar Lemon
Balsamic Reduction Vinegar

1/3 cup honey

1 tsp almond extract

1/8 tsp nutmeg

1/4 cup coconut milk

1 lb of mixed fresh berries

1 banana

2 1/2 cups granola

Directions:

In a large mixing bowl combine the yogurt, Castillo de Pinar Lemon Balsamic Reduction Vinegar, honey, almond extract, nutmeg and coconut milk.

Using a wire whisk, whip until smooth and all of the honey is fully incorporated with the yogurt.

In an 8oz or 10oz mason jar, layer the ingredients beginning with the yogurt, followed with a handful of mixed berries and bananas, top with another large scoop of yogurt, add another handful of berries and top it all off with your favorite granola.

Serve immediately or lid the jars and save for later. If you save it for later, do not add the granola until ready to serve.

Options: For an additional sweet treat, dust the mixed berries with sugar 30 min before building the parfait, or top the granola with an extra drizzle of honey and dust with cinnamon.