

Homemade Strawberry Yogurt

YOGURT BASE:

4 C whole milk
2 T plain yogurt (with live cultures)

2 T Strawberry Mousse Filling tea, placed in a teabag
1/4 C sweetened condensed milk (to taste).

STRAWBERRY COMPOTE:

2 C fresh strawberries, hulled and chopped
1/2 C sugar
1/2 C water

2 T Strawberry Mousse Filling tea, placed in a teabag

ADDITIONAL INGREDIENTS:

1 C fresh strawberries, sliced

1/4 C honey (optional, for sweetness)

PREPARE THE YOGURT BASE:

Heat the milk in a saucepan over medium heat until it reaches 180°F. Stir occasionally to prevent skin from forming. Remove from heat and add the Strawberry Mousse Filling teabag. Let it steep for 10 minutes. Remove the tea bag, then let it cool to 110°F. Stir in the plain yogurt and sweetened condensed milk until well combined. Pour the mixture into a clean container, cover, and let it sit in a warm place (like an oven with the light on) for 6-12 hours, or until it thickens to your desired consistency.

MAKE THE STRAWBERRY COMPOTE:

In a small saucepan, combine the chopped strawberries, sugar, and water. Bring to a boil, then reduce the heat and simmer for about 10 minutes, until the strawberries are soft, and the mixture thickens. Add the Strawberry Mousse Filling teabag. Simmer for an additional 5 minutes. Remove the teabag, pressing down to extract as much liquid as possible. Let it cool.

COMBINE AND SERVE:

Once the yogurt is ready, stir in the cooled strawberry compote. Add the sliced fresh strawberries and honey, if using, and mix well. Chill the yogurt in the refrigerator for at least 2 hours before serving.

VARIATION #1: Peach Pancake Delight Yogurt

TEA: Use "Peach Pancake Delight" tea in teabags for both the yogurt base and the compote.

ADDITIONAL INGREDIENTS: Add 1 cup freshly chopped peaches at the end.

VARIATION #2: Raspberry White Chocolate Cheesecake Yogurt

TEA: Use "Raspberry White Chocolate Cheesecake" tea in teabags for both the yogurt base and the compote.

ADDITIONAL INGREDIENTS: Add 1 cup fresh raspberries at the end.

VARIATION #3: Blueberry Chocolate Cake Yogurt

TEA: Use "Blueberry Chocolate Cake" tea in teabags for both the yogurt base and the compote.

COMPOTE: Replace strawberries with 2 cups fresh blueberries and add 1/2 cup chocolate morsels to the compote.

Create your own version by using your favorite tea and complementary ingredients.