



Vegetarian



Easy



over 2 hrs

Strawberry Frozen Yogurt Pie

SERVES: 6

PREPARATION TIME: 6 hours

COOKING TIME: 30 minutes

Ingredients

- 1 pie pastry (buttery)
- 3 cups frozen vanilla yogurt
- 4 cups strawberry preserves
- 2 tablespoons sugar
- 1 tablespoon water
- 11 cups strawberries (fresh, halved and/or quartered, leave small ones whole)
- Filippo Berio Balsamic Glaze

Method

1. Press cold pastry over bottom and sides of a 9 in. tart pan with a removable rim and trim the edges so they are even with the top of pan. Chill for 30 minutes.
2. Meanwhile, preheat oven to 375° F. Place pastry on bottom rack and

- bake until golden brown, about 25 to 30 minutes. Let cool completely.
3. Stir frozen yogurt until smooth, then mix in the preserves. Spoon mixture evenly into tart pan and freeze for at least 5 hours.
 4. In a small saucepan, bring balsamic vinegar, sugar, and 1 tbsp. of water to a simmer over medium heat (do not let boil) until it coats a spoon, about 10 minutes. Let cool.
 5. Remove pie from freezer, top with fresh strawberries and drizzle with balsamic sauce. Be sure to let the pie soften for 5 minutes at room temperature before serving to make slicing easier.