

- 300 g/1¼ cups Greek-style whole-milk plain yogurt
- 455 g/1 lb fresh or frozen raspberries (about 3½ cups)
- 225 g/¾ cup honey
- 1 Tbsp freshly squeezed lemon juice
- ⅓ tsp kosher salt
- 1 Tbsp vanilla extract

# RASPBERRY HONEY FROZEN YOGURT

I have an automatic answer when people ask me what is my favorite dessert of all time: ice cream! I could eat it for breakfast, lunch, and dinner and never tire of it. It makes me inordinately happy. But lately, frozen yogurt has been edging its way into all-time-favorite status. Perhaps it is my maturing taste buds—the tanginess of yogurt is now more interesting to me than the sometimes overly sweet nature of some ice creams. With a lower fat content than ice cream, frozen yogurt is also a bit healthier for me, so I feel okay about consuming it in copious amounts. It's also simpler to make than ice cream and since it typically has fewer ingredients, the flavors of whatever you are churning really shine. This frozen yogurt is a perfect case in point. When Christopher first tasted it, he exclaimed, "This tastes exactly like a bowl of fresh raspberries!" He proceeded to polish off the whole quart, which for me was the best compliment of all.

1. Set a fine-mesh strainer over a medium bowl.
2. Put the yogurt, raspberries, honey, lemon juice, salt, and vanilla in a blender or food processor and blend on high speed for at least 1 minute, or until well mixed. Pour about three-fourths of the mixture through the strainer and, using a rubber spatula, scrape the mixture through to strain out the seeds. Mix the remaining one-fourth of the mixture back into the strained mixture. The final frozen yogurt will have a few seeds, but you won't be overburdened with them.
3. Churn in an ice cream maker according to the manufacturer's directions. When the yogurt has finished churning, transfer it to a storage container and freeze for at least 3 hours to allow it to ripen. During the ripening process, the yogurt becomes harder and smoother and the flavors have a chance to develop. Store the yogurt in an airtight container in the freezer for at least 1 week or up to 1 month. Remove the yogurt from the freezer about 10 minutes before serving to allow it to soften up.

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