

BERRIES ON THE BAY

by Chris Harper of Crackerjack

2014 Winner : Dessert Course

Ingredients (serves 6-8)

600g thick Greek yoghurt (cold)

1 punnet (120g) raspberries

1 punnet (120g) blueberries

120g strawberries, halved

1 cup (220g) caster sugar



Picture not available

Method

Place the yoghurt in a serving dish, scatter the berries over the top.

Place the sugar in a heavy-based saucepan with 1 ¼ cups (310ml) of water and stir over a low heat until the sugar has dissolved. Increase the heat to medium and continue to cook until the mixture becomes a golden caramel colour.

Quickly pour the hot toffee over the fruits. Serve as soon as possible. Some of the toffee will melt into the yoghurt, some will be crisp shards.