

# LUSCIOUS LAYERS

by Chris Harper of Crackerjack

2011 Runner-up : Dessert Course

## Ingredients (serves 6)

Vanilla yoghurt

Dried cranberries and black currents

Black Morello cherries in syrup, drained and pitted

Roasted almonds, crushed

2 tblsp Frontenac or Muscat

Dark Chocolate



Picture not available

## Method

Soak cranberries and black currents in Frontenac for 1 hour.

In a tall glass or tumbler layer each of the ingredients starting with the yoghurt ie. yoghurt, dried fruit, almonds, yoghurt, cherries, almonds, yoghurt and so on, finishing with yoghurt then sprinkle with dark chocolate shards and a hazelnut wafer.

Serve with a glass of Frontenac.