



Berry Mix 3 Berries with Granola and Vanilla Cream

Ingredients

1 pkg (125 g) of cream cheese, softened
1/4 cup (50 ml) of sour cream
125 ml (1/2 cup) of icing sugar
VANILLA CREAM
10 ml (2 tsp) of lemon juice
5 ml (1 tsp) of vanilla
250 ml (1 cup) of whipping cream (35%)
750 ml (3 cups) of Alasko 3 Berry Mix (use frozen when preparing recipe)
1 1/3 cups (325 ml) of granola

Steps

Prepare Vanilla Cream: In a large bowl, with an electric mixer (or in a food processor), mix together cream cheese, sour cream, icing sugar, lemon juice and vanilla until smooth. In a small, deep bowl, whip cream until thick; fold into cream cheese mixture until blended.

In each of four tall glass dessert dishes or parfait glasses, layer about 3/4 cup (175 mL) fruit, 1/2 cup (125 mL) Vanilla Cream and 1/3 cup (75 mL) granola. Refrigerate for about 1 hour.

TIPS:

Make vanilla cream ahead, cover and refrigerate.

Fruit thaws as dessert sets in the refrigerator.

For reduced fat and Calories, make with low-fat cream cheese and low or no-fat sour cream and sugar substitute, or Nutriwhip in place of whipping cream.

Recipe may be multiplied to the desired amount of portions.

Preparation time :
15 minutes

Refrigeration time :
1 hour

Portions : 4 portions

Product : Berry Mix 3 Berries IQF
resealable bag

Product code : 00780

Type : Fruit blends

Format : 5 x 1 kg

Preservation :
Keep frozen at 0°F or -18°C or below. Take out desired amount and return any product not used immediately to freezer. Do not refreeze if thawed.

Preparation :
Thaw product at room temperature or use frozen. Use any way you would use fresh fruit or incorporated into your favourite recipe.

VARIATIONS: Make recipe using Alasko frozen Blueberries, Mango, Raspberries, Strawberries, Sliced Peaches or any combination of these. Alasko 4 Fruit Brunoise can also be easily used in this recipe in lieu of our 3 Berry Mix.