

Summer berries with lavender yoghurt

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This bowl of berries and yoghurt has a blend of flavours and perfect balance. Fragrant lavender, tangy Greek yoghurt and delicious berries a combination not to be missed.

Serves:3

- 1 cup Greek yoghurt
- 1 tsp honey
- ¼ tsp dried lavender leaves
- 1 punnet strawberries (250g)
- 1 punnet blueberries (125g)
- 1 punnet raspberries (125g)
- 1 tsp pistachios
- 1 tbsp toasted coconut flakes

Place yoghurt and honey into a small mixing bowl.

Break up lavender leaves in your hands and add to yoghurt.

Combine well and refrigerate while preparing the remaining ingredients.

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Wash all berries well.

Quarter strawberries.

Add all berries to a bowl and mix carefully with your hands.

Roughly chop pistachios.

Divide berries between plates.

Top with yoghurt, coconut and pistachios to serve.

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