



April 10, 2010 – December 18, 2010
Saturdays, 8:30 am to 12:30 pm

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Cathedral of St. Philip | 2744 Peachtree Road NW | Atlanta, GA 30305

Honey Yogurt Sorbet

Recipe by Chef Shaun Doty of Shaun's Restaurant

Yields approx. 1 quart

- 3 egg whites
- 2/3 c honey powder (or use honey yogurt)
- 3 c whole milk yogurt
- 1 fresh vanilla bean

Method:

- 1) In a small Kitchenaid mixer, whip egg whites to soft peaks. Slowly add honey powder to create meringue.
- 2) Scrape vanilla bean and mix into yogurt.
- 3) Fold meringue into yogurt and freeze in an ice cream maker.

Our thanks to:

ATLANTA FRESH for the yogurt, and **GREENOLA & RIVERVIEW FARMS** for the eggs! We encourage you to shop from the farmers & vendors who have donated items for today's demo.