Blueberry frozen yogurt

1 *For hot summer days - blueberry frozen yogurt:*

2 Wash the blueberries and heat them (still wet) in a small saucepan together with the sugar until they get soft and the dark violet juices start to run out (5 to 10 minutes). Make sure to use the right kind of blueberries, if you want colorful results! Carefully (stains!) work the berry compote through a fine mesh sieve with a ladle and discard the firm remains.

3 Add the Greek yogurt to the blueberry juice and stir well, then chill for an hour.

4 Setup your ice cream machine according to the instructions and freeze your frozen fruit yogurt. Leftovers tastes great as a smoothie, mixed with some milk and a dash of lime juice.

5 *White chocolate&lime addiction:*

6 Combine heavy cream, sugar and lime zest and heat up in a small pot until the sugar has dissolved, then remove from heat. Add the chopped white chocolate and stir until it has completely dissolved, then add the freshly squeezed lime juice. Strain through a fine mesh sieve before finally adding the Greek yogurt and let cool down in the fridge for at least an hour.

7 Setup your ice cream machine according to the instructions and freeze your ice cream. As soon as the ice cream comes together nicely and may only need two or three more minutes, add the additional lime zest. The lime zest in step 1 will lose its vivid green color quickly (and ends up in the sieve), but the freshly added lime zest stays green and gives extra tanginess and mouthfeel.

Blueberry frozen yogurt

Recipe source: own creation

Prep time: 15min. plus chilling & freezing

Ingredients (~4 scoops):

- 250g wild blueberries
- 100g white sugar
- 400g Greek yogurt (substitute with regular drained yogurt)
- decorate with white chocolate shavings if desired

White chocolate&lime addiction

Recipe source: own creation

Prep time: 20min. plus chilling & freezing

Ingredients (~4 scoops):

- 250g heavy cream
- 50g white sugar
- zest of two untreated limes
- 50g white chocolate, chopped
- juice of 1 lime
- 200g Greek yogurt (substitute with regular drained yogurt)
- to finalize: zest of another untreated lime

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