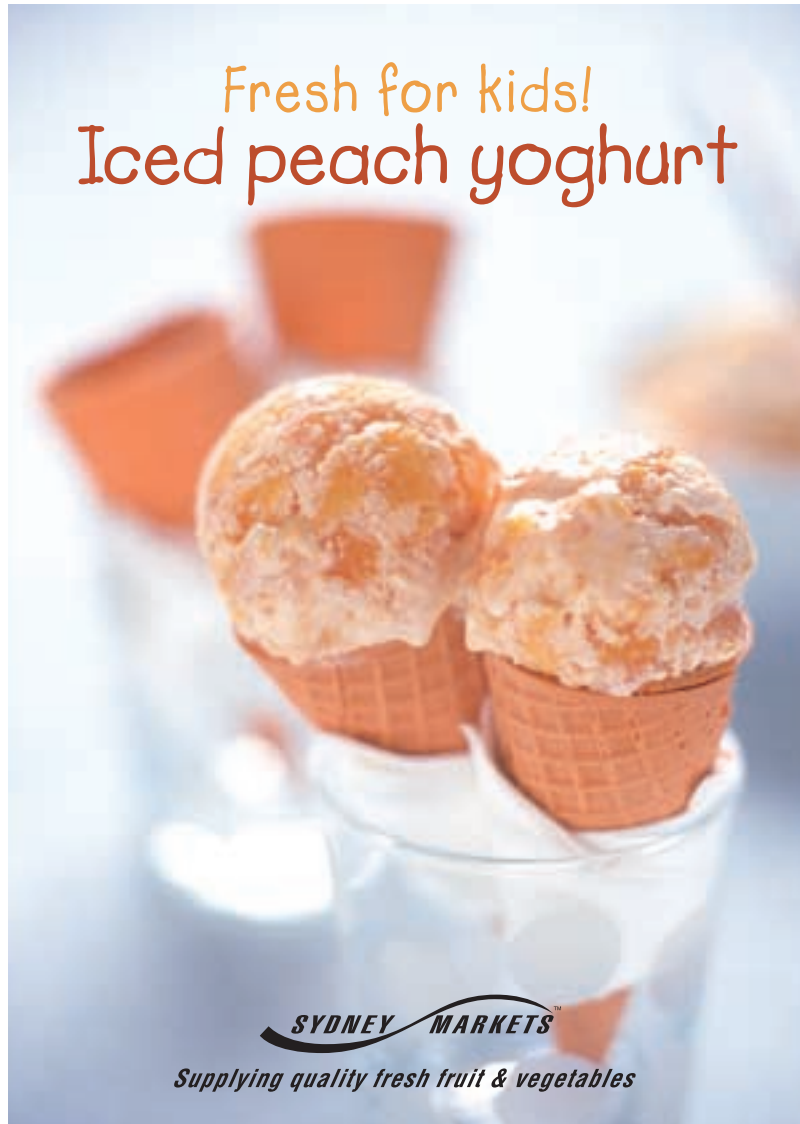


Fresh for kids!  
Iced peach yoghurt



**SYDNEY MARKETS™**

*Supplying quality fresh fruit & vegetables*

## Fresh for kids! Iced peach yoghurt

Serves: 8  
Preparation: 25 minutes  
(+ 10 hours freezing)  
Cooking: 10 minutes



500g thick greek-style natural  
yoghurt  
2 cups light vanilla custard  
3 cups water

1/2 cup demerara sugar  
6 freestone peaches, halved and  
seeds removed  
ice-cream cones, to serve

1. Combine yoghurt and custard in a large mixing bowl. Whisk until well combined. Pour yoghurt mixture into an 8-cup (1.5 litre) airtight container. Cover and freeze for 3–4 hours or until partially frozen.
2. Meanwhile, combine water and sugar in a large saucepan. Stir over medium heat until sugar dissolves and mixture comes to the boil.
3. Add peaches and reduce heat to medium-low. Cover and cook for 10 minutes or until tender. Drain peaches, refresh under cold water and set aside to cool. When cool, remove skin and roughly dice peach flesh.
4. Remove yoghurt mixture from freezer. Using a fork, break up the ice crystals. Place mixture into a food processor or blender and process or blend until smooth. Fold through peaches and return mixture to the airtight container. Cover and freeze for 5–6 hours or until firm.
5. Transfer iced peach yoghurt to the refrigerator for 30 minutes before serving to soften slightly. Scoop into ice-cream cones and serve immediately.