

Parfait PLUS!

Yoplait
Parfait Pro

**Create Menu Variety with Simple
Additions to a Classic Recipe**





- ✓ Squeezable bag for less mess and reduced waste
- ✓ No artificial flavors or colors from artificial sources, no high fructose corn syrup, gluten-free
- ✓ Made without gelatin
- ✓ Made with rBST-free milk



REFRESH YOUR
MENU WITH OUR

Parfait
PLUS!

RECIPE GUIDE.

When you start your parfaits with **ParfaitPro**, **Nature Valley™ Oats 'n Honey Granola** and fruit, the possibilities are endless. Flip through to see how you can add a delicious twist to a classic recipe. So, grab a bag of **ParfaitPro** and let's get started!

Traditional Parfait



YIELD: 16 each, 12 oz cup portions

INGREDIENTS	Weights	Measure
Yoplait® ParfaitPro® Yogurt Low-fat Vanilla (16632)	64 oz	1 pouch (8 cups)
Nature Valley™ Oats 'n Honey Granola (27111)	20 oz	8 cups
Strawberries, sliced	24 oz	4 cups
Blueberries	24 oz	4 cups

DIRECTIONS

1. Gently toss strawberries and blueberries to mix.
2. Place ½ cup of mixed berries into each cup.
3. Pipe 4 oz of yogurt on top of the berries.
4. Deposit ½ cup of granola into plastic insert.
5. Place granola-filled insert into cup and top with lid. Add parfait sticker if desired.
6. Serve chilled or hold under refrigeration until ready to serve.

VARIATIONS

Substitute Yoplait® ParfaitPro® Vanilla with Strawberry (16631) or Blueberry (16067).

YOU WILL NEED

Vanilla



Granola



Strawberries



Blueberries



Lemon Blueberry Parfait



YIELD: 12 each, 12 oz cup portions

INGREDIENTS	Weights	Measure
Lemon pie filling, prepared	10 oz	1 cup
Yoplait® ParfaitPro® Yogurt Low-fat Vanilla (16632)	64 oz	1 pouch (8 cups)
Nature Valley™ Oats 'n Honey Granola (27111)	16 oz	6 cups
Blueberries	36 oz	6 cups

DIRECTIONS

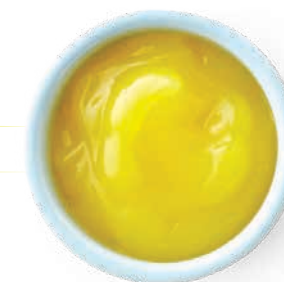
1. Pipe about $\frac{3}{4}$ oz of lemon pie filling around the inside of the middle third of each cup.
2. Place $\frac{1}{2}$ cup of blueberries into each cup.
3. Pipe $5\frac{1}{3}$ oz of yogurt on top of the berries. (The swirl of lemon filling will be highlighted against the vanilla yogurt.)
4. Deposit $\frac{1}{2}$ cup of granola into plastic insert.
5. Place granola-filled insert into cup and top with lid. Add parfait sticker if desired.
6. Serve chilled or hold under refrigeration until ready to serve.

VARIATIONS

Substitute Raspberry pie filling for the Lemon.

YOU WILL NEED

Lemon pie



Vanilla



Granola



Blueberries



Changes

Lemon Pie Filling,
Prepared

Parfait Bento Box



YIELD: 16 each, 4 compartment square container portions

INGREDIENTS	Weights	Measure
Strawberries, sliced	24 oz	4 cups
Blueberries	4 oz	4 cups
Yoplait® ParfaitPro® Yogurt Low-fat Vanilla (16632)	64 oz	1 pouch (8 cups)
Yoplait® ParfaitPro® Yogurt Low-fat Strawberry (16631)	64 oz	1 pouch (8 cups)
Nature Valley™ Oats 'n Honey Granola (27111)	20 oz	8 cups

DIRECTIONS

1. Gently toss strawberries and blueberries to mix.
2. Place ½ cup of mixed berries into one section of each container.
3. Pipe 4 oz of vanilla yogurt and then 4 oz of strawberry yogurt in the adjacent sections.
4. Deposit ½ cup of granola into remaining section.
5. Top with lid. Add parfait sticker if desired.
6. Serve chilled or hold under refrigeration until ready to serve.

VARIATIONS

Substitute Yoplait® ParfaitPro® Strawberry with Blueberry (16067).

YOU WILL NEED

Strawberries



Blueberries



Vanilla & Strawberries



Granola



Changes

Bento Box

Strawberry Chocolate Chip Parfait

YIELD: 12 each, 12 oz cup portions

INGREDIENTS	Weights	Measure
Yoplait® ParfaitPro® Yogurt Low-fat Strawberry (16631)	64 oz	1 pouch (8 cups)
Mini Chocolate Chips	8 oz	1½ cups
Nature Valley™ Oats 'n Honey Granola (27111)	16 oz	6 cups
Strawberries, sliced	36 oz	6 cups

DIRECTIONS

1. Pipe 5½ oz of yogurt in the bottom of each cup.
2. Add 1½ Tbsp of mini chocolate chips to each cup and gently stir into yogurt to mix.
3. Place ½ cup of strawberries on top of the yogurt.
4. Deposit ½ cup of granola into plastic insert. Sprinkle ½ Tbsp of mini chocolate chips on top of each granola portion.
5. Place granola-filled insert into cup and top with lid. Add parfait sticker if desired.
6. Serve chilled or hold under refrigeration until ready to serve.

VARIATIONS

Substitute Yoplait® ParfaitPro® Strawberry with Vanilla (16632).

YOU WILL NEED

Strawberry



Chocolate Chips

Granola



Strawberries

Changes

Mini Chocolate Chips

Monster Parfait



YIELD: 12 each, 12 oz cup portions

INGREDIENTS	Weights	Measure
Yoplait® ParfaitPro® Yogurt Low-fat Blueberry (16067)	64 oz	1 pouch (8 cups)
Candy-coated chocolate pieces	10.5 oz	1½ cups
Nature Valley™ Oats 'n Honey Granola (27111)	16 oz	6 cups
Strawberries, sliced	18 oz	3 cups
Blueberries	18 oz	3 cups

DIRECTIONS

1. Pipe 5½ oz of yogurt in the bottom of each cup.
2. Add 1½ Tbsp of candy-coated chocolate pieces to each cup and gently stir to mix.
3. Gently toss strawberries and blueberries to mix.
4. Place ½ cup of mixed berries on top of yogurt mixture.
5. Deposit ½ cup of granola into plastic insert. Sprinkle ½ Tbsp of candy-coated chocolate pieces on top of each granola portion.
6. Place granola-filled insert into cup and top with lid. Add parfait sticker if desired.
7. Serve chilled or hold under refrigeration until ready to serve.

VARIATIONS

Substitute Yoplait® ParfaitPro® Blueberry with Vanilla (16632).

YOU WILL NEED

Vanilla



Candy-coated chocolate

Granola



Strawberries

Blueberries



Changes

Candy-Coated
Chocolate Pieces

Peanut Butter and Berry Parfait



YIELD: 12 each, 12 oz cup portions

INGREDIENTS	Weights	Measure
Peanut Butter, smooth	15 oz	1½ cups
Yoplait® ParfaitPro® Yogurt Low-fat Vanilla (16632)	64 oz	1 pouch (8 cups)
Strawberries, sliced	36 oz	6 cups
Nature Valley™ Oats 'n Honey Granola (27111)	16 oz	6 cups

DIRECTIONS

1. Press 2 each #70 scoops of peanut butter against the inside lower half of each cup. Use the back of the scoop to slightly spread the peanut butter.
2. Pipe 5½ oz of yogurt in the bottom of each cup.
3. Place ½ cup of strawberries on top of yogurt mixture.
4. Deposit ½ cup of granola into plastic insert.
5. Place granola-filled insert into cup and top with lid. Add parfait sticker if desired.
6. Serve chilled or hold under refrigeration until ready to serve.

VARIATIONS

Substitute Yoplait® ParfaitPro® Vanilla with Strawberry (16631).

YOU WILL NEED

Peanut Butter



Vanilla



Strawberries



Granola

Changes

Peanut Butter, Smooth

Trail Mix Parfait



YIELD: 12 each, 14 oz hinged cup portions

INGREDIENTS	Weights	Measure
Strawberries, sliced	18 oz	3 cups
Blueberries	18 oz	3 cups
Yoplait® ParfaitPro® Yogurt Low-fat Vanilla (16632)	64 oz	1 pouch (8 cups)
Nature Valley™ Oats 'n Honey Granola (27111)	16 oz	6 cups
Dried Cranberries	2.5 oz	½ cup
Sunflower seeds, roasted	2.25 oz	½ cup
Mini Chocolate Chips	3 oz	½ cup

DIRECTIONS

1. Gently toss strawberries and blueberries to mix.
2. Place ½ cup of mixed berries into each cup.
3. Pipe 5⅓ oz of yogurt on top of the berries.
4. Deposit ½ cup of granola on top of the yogurt.
5. Gently toss cranberries, sunflower seeds, and mini chocolate chips to mix.
6. Sprinkle 1 Tbsp of trail mix on top of each granola portion.
7. Press lid to close and seal. Add parfait sticker if desired.
8. Serve chilled or hold under refrigeration until ready to serve

VARIATIONS

Substitute Yoplait® ParfaitPro® Vanilla with Strawberry (16631) or Blueberry (16067). A 12 oz cup with insert may be used instead of the hinged cup.

YOU WILL NEED

Strawberries
Blueberries



Vanilla

Granola



Cranberries
Sunflower seeds



Chocolate Chips



Changes

Dried Cranberries,
Sunflower Seeds,
Roasted & Mini
Chocolate Chips



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