

Helergon Kitchen

Chocolate Strawberry Greek Yogurt Clusters

15 min Prep time	**5 min** Cook time	**20 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Base

- [ ] 2 cups plain Greek yogurt
- [ ] 2 tbsp honey
- [ ] 1 tsp lemon zest

Toppings

- [ ] 100g dark chocolate (70% cacao), chopped
- [ ] 1 cup fresh strawberries, thinly sliced
- [ ] Pinch of sea salt

Instructions

1. Line a baking sheet with parchment; set aside.
2. In a bowl, gently stir honey and lemon zest into the Greek yogurt until just combined.
3. Spread the yogurt mixture evenly on the sheet, about ¼-inch thick.
4. Melt the chocolate in a microwave or double-boiler, stirring until smooth.
5. Drizzle the melted chocolate over the yogurt in thin ribbons; let it set for 1-2 minutes.
6. Scatter strawberry slices and a pinch of sea salt on top of the chocolate.
7. Freeze the sheet for at least 2 hours, or until firm.
8. Break into bite-size clusters and serve chilled.

Nutrition per serving

180 kcal	6 g	22 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra shine, brush the chocolate with a tiny bit of melted coconut oil.
- If the yogurt begins to melt in hot kitchens, chill the sheet briefly before adding toppings.
- Feel free to add a dash of vanilla extract to the yogurt for subtle warmth.