



## **Strawberry Daiquiri Frozen Yogurt** *(inspired by David Lebovitz)*

5 cups plain whole milk yogurt  
1/2 cup heavy cream (optional)  
2/3 cup sugar  
1 pint fresh strawberries  
2 tablespoons light rum

Place a doubled sheet of cheesecloth into a strainer and place strainer in a bowl. Scrape yogurt into cheesecloth, gather the ends and fold over the yogurt and refrigerate for 6 hours or overnight. In blender or food processor combine hulled strawberries, sugar and rum and pulse until berries are pureed and sugar dissolves. Add strained yogurt and cream and pulse to combine well. Refrigerate for 1 hour. Freeze in your ice cream maker according to manufacturer's directions. Serve immediately as a soft serve or freeze for 3 or 4 hours before serving. Makes approximately 1-1/2 quarts.