



Jakey Boy Dessert

Ingredients:

- ½ cup plain Greek yogurt (I like the 2% for this purpose)
- 1-2 Tbsp mango sorbet
- ½ tsp olive oil
- ½ tsp honey
- A few hazelnuts (Uwajamaya in Seattle had them already toasted!)
- 1 pinch fancy sea salt

Instructions:

Chop hazelnuts not so finely and then toast them in a dry pan (NOTE: you could start with chopped hazelnuts.)

Portion yogurt in serving dishes.

Scoop sorbet on top of yogurt.

Sprinkle hazelnuts on yogurt/sorbet.

Drizzle honey and olive oil somewhat generously over the yogurt, sorbet, hazelnut.

Sprinkle sea salt flakes over the whole thing.

PS: I think fresh mango slices would be lovely if you want to sub out the sorbet.