



Breakfast Parfait

I'm not much for breakfast, except on weekends when I have time for a leisurely brunch on the veranda with a big bowl of coffee and the latest Gourmet Traveller. Then I do like the crunch of toasted muesli (especially Phillippa's cranberry granola) with the creamy tang of a thick natural yoghurt like Meredith Dairy's ... throw in a bit of fruit and suddenly we have something that looks quite fancy and tastes even better. Use a mixture of raspberries, blueberries and strawberries if you prefer, and pour a glass of Innocent Bystander pink moscato just for fun - with its gentle fizz, slight sweetness and 5.5% alcohol, it's the perfect breakfast wine! Don't assemble this too far ahead of time or the muesli will start to go soggy.

Serves 2

INGREDIENTS

- 125g strawberries
- 200g toasted muesli
- 1 cup natural yoghurt
- 1 passionfruit
- Honey, for drizzling

METHOD

1. Hull and slice strawberries and mash them slightly (add a dash of Cointreau if you like).
2. Divide half the muesli between 2 glasses or bowls.
3. Top with half the yoghurt.
4. Divide strawberries between the glasses.
5. Add remaining muesli then remaining yoghurt.
6. Spoon passionfruit over the top, drizzle with a little honey and serve.