



PARFAIT PERFECTION

Recipe Inspiration



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Yoplait® ParfaitPro® allows you to make parfaits that deliver on the fresh, healthy needs of your consumers not only at breakfast, but throughout the day! Check out the recipes inside for inspiration, including fruity, nutty and spicy ideas to jump-start your creativity.

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From Chef Jessie

I had a lot of fun creating these parfait recipes. Pairing different ingredients to create flavor and texture contrast was the name of the game. Plus, as a constant trend watcher I wanted to incorporate some approachable trend-forward ideas. I hope you enjoy these recipes and are able to integrate them into your menus!



BREAKFAST:
Let's make it together!





COCOA COCONUT Parfait



Make breakfast indulgent with layers of creamy chocolate and toasted coconut, topped with a crunch of granola.

INGREDIENTS

Chocolate Yogurt

Yoplait® ParfaitPro® Lowfat Vanilla Yogurt
Chocolate Syrup

Parfait

Semi-sweet Chocolate Chips, 1000 count
Toasted Coconut Flakes
Nature Valley™ Oats Dark Chocolate Granola

WEIGHT MEASURE

4 lbs	1 pouch
6 oz	2/3 cup
11 oz	2 cups
4 oz	1 cup
11 oz	2 3/4 cups



Leverage these ingredients in your cafeteria's parfait action station to allow consumers to customize their own on-trend parfait bowl!

PREPARATION

Chocolate Yogurt

1. Combine yogurt and chocolate syrup in a large mixing bowl; stir until thoroughly combined.
2. Refrigerate until needed, stirring before use.

Assembly

1. Deposit 1/3 cup (3 oz) Chocolate Yogurt into 12 oz cup.
2. Add 2 Tbsp chocolate chips and 2 Tbsp toasted coconut to each cup; top with an additional 1/3 cup Chocolate Yogurt.
3. Sprinkle on 1/4 cup (1 oz) granola, 1 tsp chocolate chips and 1 tsp toasted coconut; cover with tight lid and serve cold.

YIELD: 11 parfaits

Leverage glass shooters and reduce the amount of ingredients for an elevated catering application!





DRAGON FRUIT Parfait



Mouthwatering mango blends beautifully with juicy dragon fruit and blueberry yogurt in dazzling parfaits.

Leverage on trend mason jars as a reusable, eco-friendly container!

INGREDIENTS

- Yoplait® ParfaitPro® Lowfat Blueberry Yogurt
- Nature Valley™ Oats 'N Honey Granola
- Mango, diced, IQF
- Dragon Fruit, cubed, IQF

WEIGHT MEASURE

- 4 lbs 1 pouch
- 1 lb 4 oz 5 cups
- 2 lbs 8 oz 10 cups
- 3 lbs 12 oz 15 cups



PREPARATION

1. Deposit 1/2 cup (2 oz) mango and 1/2 cup (2 oz) dragon fruit in bottom of 12 oz cup.
2. Pipe in 1/3 cup (3 oz) yogurt over top. Then add 1/4 cup (1 oz) granola.
3. Add 1/4 cup dragon fruit and cover with tight lid to serve cold.

Brighten up your cafeteria's parfait bar with these dragon fruit and mango ingredients!

YIELD: 20 parfaits

TIP:

- ▶ Fresh dragon fruit may be substituted for frozen.
- ▶ Garnish with 2 half-moon kiwi slices and a slice of fresh dragon fruit if desired.

Note nutrition information may change.





PUMPKIN PIE Parfait

Bring the pumpkin spice craze to your parfaits with this fall favorite!

INGREDIENTS

WEIGHT

MEASURE

Pumpkin Yogurt

Yoplait® ParfaitPro® Lowfat Vanilla Yogurt	4 lbs	1 pouch
Pumpkin Pie Mix, canned	1 lb 4 oz	2 cups

Parfait

Nature Valley™ Oats 'N Honey Granola	1 lb 12 oz	7 cups
Pepitas, unsalted	9 oz	2 cups
Wild Rice, puffed	2 oz	3/4 cup

PREPARATION

Pumpkin Yogurt

1. Combine yogurt and pumpkin pie mix in a large mixing bowl; stir until thoroughly combined.
2. Refrigerate until needed, stirring before use.

Parfait

1. Place 1/4 cup (1 oz) granola into 12 oz cup; add 1/3 cup (3 oz) Pumpkin Yogurt.
2. Add 1 Tbsp pepitas and top with an additional 1/3 cup Pumpkin Yogurt.
3. Sprinkle on 1/4 cup (1 oz) granola, 1 Tbsp pepitas and 1 Tbsp puffed wild rice; cover with tight lid and serve cold.

YIELD: 14 parfaits

07



MANGO LIME TAJIN® Shooters

Spice up your catering offering with this creamy, fruity parfait featuring chili-lime seasoning.

INGREDIENTS

WEIGHT

MEASURE

Mango Lime Mousse

Yoplait® ParfaitPro® Lowfat Vanilla Yogurt	4 lbs	1 pouch
Whipped Topping	4 lbs	18 cups
Mango Puree	4 oz	1/2 cup
Lime Juice	2 oz	1/4 cup
Lime Zest	2 oz	5 T

Parfait

Mango, diced IQF	2 lbs 14 oz	11 1/2 cups
Tajin® Chili Lime Seasoning	2 oz	1/3 cup
Garnish with lime wedge		

PREPARATION

Mango Lime Mousse

1. Add yogurt and whipped topping to a large mixing bowl; stir gently until thoroughly combined.
2. Fold in mango puree, lime juice and lime zest until evenly distributed; refrigerate until needed.

Assembly

1. Deposit Mango Lime Mousse into piping bag; pipe 1 oz into each (2 oz) shot glass.
2. Top with 1 Tbsp diced mango and 1/8 tsp Tajin® seasoning; refrigerate until serving.

YIELD: 132 Mini Yogurt Shooters

08



STRAWBERRY KIWI Parfait Bowl

Kiwi slices line a parfait bowl packed with strawberries, yogurt and a crispy granola topping... almost too pretty to eat!

INGREDIENTS

	WEIGHT	MEASURE
Yoplait® ParfaitPro®	4 lbs	1 pouch
Lowfat Strawberry Yogurt		
Nature Valley™ Oats 'N Honey Granola	1 lb 4 oz	5 cups
Kiwi, fresh, peeled, quartered, 1/4" slices	3 lbs 2 oz	5 cups
Strawberries, whole, IQF	2 lbs 8 oz	10 cups

PREPARATION

1. Pipe 1/3 cup (3 oz) yogurt into each serving bowl; add 1/2 cup (2 oz) strawberries and 1/4 cup (2.5 oz) quartered kiwi pieces.
2. Top with 1/4 cup (1 oz) granola and serve cold.

YIELD: 20 parfaits

09



ALMOND BERRY Parfait Bowl

Go nuts! Silky-smooth almond butter stacks up with strawberries and yogurt in a fresh, new parfait.

INGREDIENTS

	WEIGHT	MEASURE
Yoplait® ParfaitPro® Lowfat Strawberry Yogurt	4 lbs	1 pouch
Nature Valley™ Fruit Granola*	1 lb 4 oz	5 cups
Mixed Berries, IQF	2 lbs 8 oz	10 cups
Almond Butter	2 lbs 8 oz	5 cups
Almonds, sliced, toasted	1 lb 4 oz	6 2/3 cups

PREPARATION

1. Pipe 1/3 cup (3 oz) yogurt into each serving bowl; add 3/4 cup (3 oz) mixed berries and a #20 scoop (2 oz) almond butter.
2. Sprinkle on 1/4 cup (1 oz) granola and 1 tsp almonds and serve cold

YIELD: 20 parfaits

10



CHOCOLATE Cherry Hemp Parfait

What a combo! Dark chocolate, cherries, nutty hemp hearts and tangy yogurt layer it up in a distinctive, delicious parfait.

INGREDIENTS

WEIGHT MEASURE

Yoplait® ParfaitPro® Lowfat Vanilla Yogurt	4 lbs	1 pouch
Nature Valley™ Oats Dark Chocolate Granola	1 lb 4 oz	5 cups
Dark Sweet Cherries, IQF	2 lbs 8 oz	10 cups
Dark Chocolate Chips, 1000 count	1 lb 8 oz	4 cups
Hemp Hearts	2 oz	1/3 cup
Cherries, dried	3 oz	2/3 cup

PREPARATION

1. Pipe 1/3 cup (3 oz) yogurt on bottom of 12 oz cup; top with 1/2 cup (2 oz) cherries, 2 Tbsp chocolate chips, 1/4 cup (1 oz) granola and 1 tsp hemp hearts.
2. Add 2 tsp chocolate chips and 2 tsp dried cherries; cover with tight lid and serve cold.

YIELD: 20 parfaits

TIP: Serving suggestion - add fresh cherry to topping.

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BLUEBERRY CHIA Parfait

A twist on trendy chia pudding with this explosion of textures and flavors, all in one cup.

INGREDIENTS

WEIGHT MEASURE

Chia Pudding

Unsweetened coconut milk, canned	1 lb 4 oz	2 1/2 cups
Chia seeds		2 Tbsp

Parfait

Yoplait® ParfaitPro® Lowfat Blueberry Yogurt	4 lbs	1 pouch
Nature Valley™ Lowfat Fruit Granola	1 lb 4 oz	5 cups
Toasted coconut flakes	3 oz	3/4 cup

PREPARATION

Chia Pudding

1. Whisk coconut milk liquid and solids together until thoroughly combined.
2. Stir in chia seeds; set aside for a few minutes to allow chia seeds to rehydrate - about 5-10 minutes

Parfait

1. Deposit #16 scoop (2 oz) Chia Pudding on bottom of 12 oz parfait cup; pipe in 1/3 cup (3 oz) yogurt.
2. Add 1/4 cup (1 oz) granola, 1 Tbsp toasted coconut and pipe an additional 1/3 cup (3 oz) yogurt on top.
3. Sprinkle with 1/4 cup (1 oz) granola, 1 Tbsp toasted coconut; cover with tight-fitting lid and serve cold.

YIELD: 10 parfaits

12



LEMON BLUEBERRY Parfait

Blueberries and lemon... a match made in heaven. Pair them in a sweet-tart, creamy yogurt parfait topped with crunchy granola.

INGREDIENTS

WEIGHT MEASURE

Yoplait® ParfaitPro® Lowfat Blueberry Yogurt	4 lbs	1 pouch
Nature Valley™ Lowfat Fruit Granola	1 lb	4 cups
Blueberries, IQF	2 lbs	8 cups
Lemon Curd	1 lb 8 oz	2 2/3 cups
Lemon Zest		2 T

PREPARATION

1. Deposit 1/2 cup (2 oz) blueberries, then 3 Tbsp lemon curd on bottom of 12 oz parfait cup.
2. Pipe in 1/2 cup (4 oz) yogurt; top with 1/4 cup (1 oz) granola and 1/2 tsp lemon zest.
3. Cover with tight-fitting lid and serve cold.

YIELD: 16 parfaits



RED WHITE & BLUE Parfait

Berries (and more berries) enveloped in smooth, creamy yogurt make a classic, crowd-pleasing parfait.

INGREDIENTS

WEIGHT MEASURE

Yoplait® ParfaitPro® Lowfat Strawberry Yogurt	4 lbs	16 cups
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt	4 lbs	1 pouch
Yoplait® ParfaitPro® Lowfat Blueberry Yogurt	4 lbs	1 cups
Nature Valley™ Oats 'N Honey Granola	2 lbs	8 cups
Raspberries IQF	4 lbs	16 cups
Strawberries whole IQF	4 lbs	16 cups
Blackberries IQF	2 lbs	9 2/3 cups
Blueberries IQF	2 lbs	8 cups

PREPARATION

1. Deposit 1/2 cup (2 oz) raspberries on bottom of 12 oz parfait cup; pipe in 1/4 cup (2 oz) strawberry yogurt.
2. Add 1/2 cup (2 oz) strawberries; pipe in 1/4 cup (2 oz) vanilla yogurt.
3. Add 1/3 cup (1 oz) blackberries; pipe in 1/4 cup (2 oz) blueberry yogurt.
4. Add 1/4 cup (1 oz) blueberries over blueberry yogurt, and top with 1/4 cup (1 oz) granola, then cover with tight-fitting lid and serve cold.

YIELD: 32 parfaits



HONEY NUT Parfait Bar

Parfait, my way! Let customers customize yogurt with toppings to please everyone's tastebuds.

INGREDIENTS

WEIGHT MEASURE

Yoplait® ParfaitPro® Lowfat Vanilla Yogurt	4 lb	1 pouch
Nature Valley™ Oats 'N Honey Granola	1 lb	4 1/2 cups
Dried Cranberries	4 oz	3/4 cup
Slivered Almonds, Toasted	4 oz	3/4 cup
White Baking Chips	4 oz	2/3 cup
Butterscotch Baking Chips	4 oz	2/3 cup
Honey Nut Cheerios™ Bulkpak Cereal	2 oz	1 1/2 cups
Annie's™ Organic Honey Bunny Graham Snacks	2.5 oz	1 1/4 cups

*Volume of granola will vary based on size of chunks

PREPARATION

1. Place yogurt in container over ice, or into a refrigerated holding table; add a #12 scoop or spoodle for serving.
2. Arrange bowls/parfait cups and toppings nearby for customization.

YIELD: 10 parfaits

15



CHOCOLATE CHERRY Parfait Bar

Decadance defined! Chocolate and cherries top the choices for a yogurt parfait that's irresistibly indulgent.

INGREDIENTS

WEIGHT MEASURE

Yoplait® ParfaitPro® Lowfat Vanilla Yogurt	4 lbs	1 pouch
Cherry pie filling	14 oz	1 1/4 cups
Nature Valley™ Oats Dark Chocolate Granola	10 oz	2 1/2 cups
Chocolate Syrup	7 oz	3/4 cup
Dark Chocolate Chunks	5 oz	3/4 cup
Milk Chocolate Chips	5 oz	3/4 cup
Dried Cherries	4 oz	3/4 cup
Toasted coconut flakes	2 oz	3/4 cup
Sliced almonds, toasted	2 oz	3/4 cup

*Volume of granola will vary based on size of chunks

PREPARATION

1. Place yogurt in container over ice, or into a refrigerated holding table; add a #12 scoop or spoodle for serving.
2. Arrange bowls/parfait cups and toppings nearby for customization.

YIELD: 10 parfaits

16

Tips & Tricks

Meet Consumer Needs



Parfaits are a great low labor yet fresh offering that meet consumer needs wherever they are and at any time of day (from breakfast to snacking!).

A Versatile Offering Across All Venues



From sit down occasions, such as catered events or the cafeteria, to the cooler section to capture on-the-go-snacking, parfaits a great fit across all your foodservice operations.

Deliver on Growing Demand for Customization



Today's consumers want customization and the ability to personalize their food choices. Parfaits are a great way to deliver on the customization trend by leveraging your salad bar to create build-your-own parfait station!

Presentation is Key



Leverage different glassware to mix up your parfait offerings with no added labor! From cocktail glasses for catered events to customizable parfait bowls at your cafeteria, ingredients remain the same no matter how you serve it!

Promote Your Parfaits!



Differentiate your grab & go parfait offerings by branding parfaits with "made fresh" messaging and driving traffic to your cooler section with point-of-sale signage throughout your operation.

Product Grid

Yoplait® ParfaitPro® Bulk Yogurt

Product	UPC	Case Count
Low Fat Vanilla	100-70470-16632-9	6/64 oz
Low Fat Strawberry	100-70470-16631-2	6/64 oz
Low Fat Blueberry	100-70470-16067-9	6/64 oz

Nature Valley™ Granola

Product	UPC	Case Count
Oats & Honey	100-16000-27111-8	4/50 oz
Oats & Fruit	100-16000-11987-8	4/50 oz
Oats & Dark Chocolate	100-16000-15498-5	4/50 oz



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