



Peach Habanero Yogurt

1. Bring frozen peaches and water to boil
2. Use hand mixer to puree for 20 seconds, leaving some pieces
3. Add lemon juice and sugar
4. Slowly stir in pectin. Boil for 3 minutes, or until thick
5. Whisk in SNI Habanero at the end
6. Chill in refrigerator for 3 hours, or until cold
7. Add habanero peach base to yogurt in 1:4 ratio



Habanero Blend

Ingredients as Prepared	Ounces	Percent
Frozen Peaches	16.01	52.96
Sugar	5.29	17.50
Water	7.94	26.24
Lemon Juice	0.71	2.33
Pectin	0.14	0.47
SNI Habanero Blend	0.15	0.50
Total	30.24	100