



# Strawberry Slice

**PREP: 15 MINUTES**  
**COOK: 10 MINUTES**  
**SERVES 2**

*Recipe provided by*  
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ENERGY	FAT	SATURATES	SUGAR	SALT
862kJ 204kcal	1.8g LOW	0.2g LOW	14g MED	0.43g LOW
10%	3%	1%	16%	7%

of your reference intake  
Typical values per 100g: Energy 454kJ/108kcal

## Ingredients

- 2 sheets of filo pastry
- 150g 0% fat greek yoghurt
- 130g fresh strawberries
- 1 tbsp of maple syrup or runny honey
- 1 small vanilla pod
- Icing sugar to dust
- Rapeseed oil spray

## Method

1. Preheat the oven to 150C, 300F, Gas Mark 2. Line a baking tray with parchment paper.
2. Stack the sheets of filo pastry on top of each other on a chopping board, spraying lightly with oil spray in between each layer.
3. Using a sharp knife, cut the pastry stacks into 8 oblongs and place on a baking tray. Bake in the oven for 10 minutes until golden brown. Allow to cool before assembling.
4. Split the vanilla pod lengthways using a small, sharp knife. Scrape out the seeds and mix into the yogurt.
5. Reserve 2 strawberries for decoration and slice the remainder.
6. Stack the pastry in layers, spreading each layer with the vanilla yogurt, sliced strawberries and drizzles of maple syrup.
7. Dust with icing sugar and decorate with the reserved strawberries.

## Tip

- If you don't have a vanilla pod, use a little vanilla extract.