

## Strawberry Sorbet and Sparkling Wine Floats

2 cups frozen strawberries  
1/2 cup plain Greek yogurt  
2 tbsps honey  
juice from 1/2 lemon  
strawberry compote  
1 cup fresh strawberries  
1 tbsp lemon juice  
1 bottle of Starfield Blanc de Blancs

- Prep Time: 10 mins
- Cook Time: 6 hours
- Total Time: 6 hours 10 mins
- Yield: 4

For the sorbet: place strawberries and yogurt in a food processor and pulse until somewhat smooth. Add the honey and lemon juice and pulse until mixture is completely smooth.

Pour sorbet into a parchment-lined bread pan and place in the freezer for at least 6 hours.

For the compote: heat strawberries and lemon juice over high heat in a small saucepan. Bring to a boil and then reduce for a simmer for 10 minutes, breaking down the strawberries into smaller pieces with a spatula or fork.

To put everything together: Pour compote into the bottom of each glass. Scoop out the sorbet and add 1-2 scoops in each glass. Pour wine over top and enjoy!