

What do the ridiculously fabulous fashionistas eat backstage at Fashion Week?... Ridiculously thick Yogurt, of course.

FAGE Total, the first authentic Greek yogurt, is just that, a ridiculously classy must-have item for those in-the-know. As the official gourmet snack of Mercedes-Benz Fashion Week at Smashbox Studios, FAGE Total is taking LA by storm. Chef Nicolas Peter, of the celebrity and influencer magnet, The Little Door, has partnered with FAGE Total to create an exclusive FAGE recipe to truly showcase the week's hottest new trend—luxury and extravagance.



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FAGE Yogurt Panacotta with Dragon Fruit

by Chef Nicolas Peter



Ingredients

- 450 gram of manufactured heavy cream
- 200 gram of sugar
- 2 whole and split bourbon vanilla bean
- 4 ½ sheet of gelatin
- 900 gram of FAGE Yogurt

Preparation

- Place the cream, sugar and vanilla beans in a sauce pan.
- Bring up to a boil.
- Incorporate the gelatin prior softened in cold water.
- Cool to room temperature.
- Fold in the FAGE yogurt.
- Poor directly in serving recipient alternating with the natural fruit flavoring.
- Refrigerate for two hours until set.