

# PINEAPPLE AND BLUEBERRY CARPACCIO

*Chefsville  
Kids*

## COOKEE'S TOOL KIT

Cutting Board  
Chef's Knife  
Paring Knife  
Small bowl  
Mortar and pestle, or small food processor  
Measuring cups and spoons  
Spatula  
**Adult Supervision**



## Ingredients

1 bunch mint, fresh  
3 ½ ounces blueberries, washed, halved  
1 ripe pineapple  
1 to 2 tablespoons extra virgin olive oil

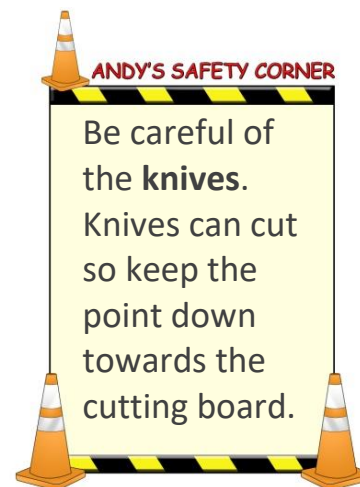
4 tablespoons, yogurt, favorite kind  
1 lime, zest grated and kept

Optional: any berries you like can be used

## Directions

1. Mint: Pick the mint into three piles: stalks, small leaves and big leaves
2. Put the large leaves into a mortar and pestle. Add 1 to 2 tablespoons of extra virgin olive oil to make a mint oil.
3. Cut the top and bottom of the pineapple, then slice off the skin by following the contour of the pineapple. Then slice the pineapple top down in half. Slice each half into very thin slices. Arrange on a large platter or divide between plates.
4. Halve the berries and sprinkle on the serving plate(s).
5. Place yogurt into a small bowl, then drizzle with a few drops of mint oil and stir twice to make a ripple.
6. Dot yogurt-mint oil mixture over the fruit and top with grated lime zest and a squeeze of lime.
7. Finely slice the small mint leaves and sprinkle over the top.

Optional: Can add more mint oil if desired.



Serves: 4

Time: 10 minutes