



## Jason R. Gronlund

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Jason Gronlund is Executive Chef & Senior Director of Culinary Research & Development for Hard Rock Cafe® International. He is a graduate of Johnson & Wales University and has more than 25 years of foodservice industry experience including concept and product development and operations management with both national and international multi-platform experience. He works personally on all culinary programs for domestic corporate Hard Rock Cafe® properties and the company's global-partners. Chef Gronlund seeks out new programs for the corporation to buy local and support the local community whenever possible. He is the "go to" pro for compiling special item recipes which cafe chefs put into action throughout the operation. Supporting regional farmers is a key goal for the Hard Rock Cafe family. The corporation is based in Orlando, FL.

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# Mojito Yogurt with Fresh Florida Winter Strawberries & Mixed Tropical Fruit

*Contributed by Executive Chef Jason R. Gronlund, Hard Rock Cafe® International*

- 2 cups Greek yogurt
- 1 tablespoon chopped fresh mint
- 2 teaspoons fresh lime zest
- 1/4 cup sugar

Using a medium-size mixing bowl, thoroughly mix the above ingredients with a wire whisk until evenly blended. Place in a plastic container. Cover and refrigerate for at least four hours prior to serving.

## STRAWBERRY TOPPING

- 3 cups fresh Florida strawberries, cleaned, stemmed and quartered
- 1 cup seasonal mixed tropical fruit of choice, diced
- 2 tablespoons sugar

Place fruit and sugar in a mixing bowl and gently blend. Store in a plastic container with a tight-fitting lid. Chill for four hours.

**To serve:** Place 1/2 cup of the mixed fruit in individual serving glasses or clear glass bowls. Top with 1/2 cup of the yogurt mixture and garnish with fresh mint leaves, if desired.

## CHEF NOTES:

Tropical fruits may include mango, papaya and pineapple or other fruits of choice. For an added kick, mix 1/2 ounce Chambord liqueur and 3/4 cup rum. Chill and pour over fruit before topping with yogurt. A long-stemmed red wine or other elegant cocktail glass makes an attractive presentation.

*Makes 4 servings.*