



# LIME AND YOGHURT MOUSSE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped
- Quick and easy preparation



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easy

## INGREDIENTS FOR 6 PORTIONS

**100 g** Digestive biscuits, crumbled

## FOR THE MOUSSE

**250 g** QimiQ Whip Pastry Cream, chilled

**100 g** Natural yoghurt

**100 ml** Coconut milk

**100 g** Sugar

**2** Lime(s), juice and finely grated zest

## METHOD

1. Place the biscuit crumbs into 6 glasses as a base.
2. For the mousse: lightly whip the cold QimiQ Whip Pastry Cream until completely smooth, ensuring that the entire mixture is incorporated (especially on bottom and sides of the bowl).
3. Add the remaining ingredients and continue to whip until the required volume has been achieved.
4. Fill the mousse into a piping bag and pipe into the glasses.
5. Allow to chill for approx. 4 hours.
6. **Tip:** Use Greek style yoghurt instead of natural yoghurt.