



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.