



STRAWBERRY MOUSSE VERRINE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Enhances the natural taste of added ingredients



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easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, unchilled

250 g Strawberries

40 g Sugar

100 g Greek style yogurt

100 g Digestive biscuits, crumbled

0.5 Lemon(s), juice only

METHOD

1. Blend the strawberries and sugar until smooth with an immersion blender.
2. Whisk the unchilled QimiQ Classic smooth. Add 150 g strawberry puree, greek style yoghurt and lemon juice and mix well.
3. Layer the strawberry mousse with the biscuit crumbs alternately in glasses and top with the remaining strawberry puree.
4. Decorate as desired and chill well before serving.