



LIME AND YOGHURT MOUSSE



QimiQ BENEFITS

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



10



easy

INGREDIENTS FOR 12 PORTIONS

200 g Digestive biscuits, crumbled

FOR THE MOUSSE

500 g QimiQ Whip Pastry Cream, chilled

200 g Natural yoghurt

200 ml Coconut milk

200 g Sugar

4 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 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. content not maintained in this language
6. **Tip:** Use Greek style yoghurt instead of natural yoghurt.