



# STRAWBERRY MOUSSE IN A GLASS (THERMOMIX)



## QimiQ BENEFITS

- Creamy pleasure with less fat
- Easy and quick preparation
- Emphasizes the intrinsic flavor of the ingredients



## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, unchilled

**100 g** Digestive biscuits

**250 g** Strawberries

**60 g** Sugar

**100 g** Greek style yogurt

Juice from 1/2 lemon

## METHOD

1. Place the butter cookies in the mixing bowl and crumble for 5 sec/step 5, then transfer.
2. Place the strawberries and sugar in the mixing bowl, purée for 10 sec./speed 7 and transfer.
3. Add the uncooled QimiQ Classic to the mixing bowl and stir for 30 sec./speed 5 until smooth.
4. Add Greek yogurt, 150 g strawberry puree and lemon juice and mix for 10 sec/step 3.5.
5. Layer the strawberry mousse alternately with the butter cookie crumbs in glasses and finish with the remaining strawberry puree.
6. Decorate as desired and allow to cool thoroughly before serving.