



STRAWBERRY MICE

QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- No eggs required
- Foolproof



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easy

INGREDIENTS FOR 6 PORTIONS

FOR THE MOUSSE

- 250 g** QimiQ Classic, unchilled
- 150 g** Strawberries, pureed
- 80 g** Sugar
- 2 tbsp** Lemon juice
- 125 g** Cream 36 % fat, whipped

TO DECORATE

- 2** Strawberries
- Raisins
- Fruit jelly laces

METHOD

1. Whisk QimiQ Classic smooth. Add the strawberry puree, sugar and lemon juice and mix well. Fold in the whipped cream.
2. Chill the mousse for at least 4 hours, preferably over night.
3. Using a teaspoon, spoon the mouse bodies out of the mousse and arrange on a plate.
4. Decorate according to the photos. Use halved raisins for the eyes and nose, chopped strawberries for the ears and the laces for the tails.