



# LIME AND YOGHURT MOUSSE



## QimiQ BENEFITS

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



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easy

## INGREDIENTS FOR 6 PORTIONS

**100 g** Graham crackers, crumbled

## FOR THE MOUSSE

**250 g** QimiQ Whip, chilled

**100 g** Natural yogurt

**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 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.
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