



# STRAWBERRY MOUSSE VERRINE



## QimiQ BENEFITS

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



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easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, room temperature

**250 g** Strawberries

**40 g** Sugar

**100 g** Greek style yogurt

**100 g** Graham crackers, 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 yogurt 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.