



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 12 PORTIONS

200 g Graham crackers, crumbled

FOR THE MOUSSE

500 g QimiQ Whip, chilled

200 g Natural yogurt

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 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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