## LIME AND YOGHURT MOUSSE



## **QimiQ BENEFITS**

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





## **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 completeley 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 pipipng bag and pipe into the glasses.
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