



STRAWBERRY MOUSSE IN A GLASS (THERMOMIX)



QimiQ BENEFITS

- Creamy pleasure with less fat
- Easy and quick preparation
- Emphasizes the intrinsic flavor of the ingredients



INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

100 g Graham crackers

250 g Strawberries

60 g Sugar

100 g Greek style yogurt

Juice from 1/2 lemon

METHOD

1. Place the butter cookies in the mixing bowl and crumble for 5 sec/step 5, then transfer.
2. Place the strawberries and sugar in the mixing bowl, purée for 10 sec./speed 7 and transfer.
3. Add the uncooled QimiQ Classic to the mixing bowl and stir for 30 sec./speed 5 until smooth.
4. Add Greek yogurt, 150 g strawberry puree and lemon juice and mix for 10 sec/step 3.5.
5. Layer the strawberry mousse alternately with the butter cookie crumbs in glasses and finish with the remaining strawberry puree.
6. Decorate as desired and allow to cool thoroughly before serving.