



# STRAWBERRY MICE

## QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- No eggs required
- Guaranteed to succeed



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easy

## INGREDIENTS FOR 6 PORTIONS

### FOR THE MOUSSE

**250 g** QimiQ Classic, room temperature

**150 g** Strawberries, pureed

**80 g** Sugar

**2 tbsp** Lemon juice

**125 g** Heavy cream 36 % fat, beaten

### TO DECORATE

**2** Strawberries

Raisins

Fruit jelly laces

## METHOD

1. Whisk QimiQ Classic smooth. Add the strawberry puree, sugar and lemon juice and mix well. Fold in the whipped cream.
2. Chill the mousse for at least 4 hours, preferably over night.
3. Using a teaspoon, spoon the mouse bodies out of the mousse and arrange on a plate.
4. Decorate according to the photos. Use halved raisins for the eyes and nose, chopped strawberries for the ears and the laces for the tails.