



www.genusswerke.eu

Strawberry Mousse

INGREDIENTS

750 g strawberries

2 tablespoons freshly squeezed orange juice

120 g sugar

450 g yoghurt

2 cups of cream

1 lime, peel and juice

9 gelatine leaves

INSTRUCTIONS

Wash and clean the strawberries, put them in a tall cup and mash them. Leave a few strawberries for decoration. Mix the strawberries with the orange juice, sugar and yoghurt. Grate the lime, cut it in half and squeeze the juice. Add both to the strawberries and keep stirring. Whip the cream until stiff. Soak the gelatine in cold water, then put it in a pot and warm it up. Stir in 2-3 tablespoons of the strawberry

mixture and quickly stir in with a whisk. Put the strawberry mixture into a bowl and now add the contents from the pot and mix well. Fold in the whipped cream. Prepare glasses and pour in the strawberry mixture - and refrigerate for a few hours in the fridge. Decorate the mousse with cream pats and strawberries before serving.