



4

SERVES/MAKES



COOKING TIME:
Preparation Only



COOKING STYLE:
No Cooking Required

LANCEWOOD® CREAMY STRAWBERRY MOUSSE

INGREDIENTS:

4 x 250 ml sliced fresh strawberries

75 ml xylitol

5 ml vanilla essence

250 ml cream

500 ml **LANCEWOOD® No sugar Added Double Cream Strawberries & Cream Yoghurt**

60 ml flaked almonds, toasted (optional)

METHOD:

Mix the strawberries, 30 ml of the xylitol and the vanilla essence together. Leave to stand until the crystals dissolve and the sauce becomes syrupy.

Beat the cream and the remaining xylitol together until stiff. Fold the yoghurt into the cream little by little.

Using serving glasses, layer the strawberries and yoghurt mixture. Top with toasted almonds and enjoy!

PRODUCTS USED:



No Sugar Added Double Cream
Strawberries & Cream Yoghurt

ENJOY!