

## LEMON AND STRAWBERRIES MOUSSE

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### Menù Ingredients

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125 g Dolce freddo - Cold Dessert - LC1X  
180 g Lemon Curd - L20X  
270 g Coulis di fragole - Strawberry Coulis - D90X

### Ingredients

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250 ml Milk  
6 Strawberries  
6 Mint leaves

**Chef:** Leonardo Pellacani

**Gluten Free**

### Method

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For 6 serves

Place the very cold milk and the Cold Dessert (powdered semifreddo mix) in a stand mixer. Whip for at least 5 minutes. Once the mixture is ready, add the Lemon Curd and gently fold it in, being careful not to deflate the mixture.

Transfer to a piping bag and pipe into dessert cups, adding the Strawberry Coulis as well.

Finish by decorating with fresh strawberries and mint leaves.

### Gluten Free Method

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