YOGHURT AND BLUEBERRY MOUSSE



Menù Ingredients

150 g Mousse allo yogurt - Yogurt Mousse - DJ1X
60 g Preparato in polvere per TORTA SBRISOLONA - SBRISOLONA CAKE - LR1X
to taste Garniture di mirtilli - Blueberry topping - A81X

Ingredients

300 g milk

Chef: Leonardo Pellacani

Method

For 6 persons.
Prepare the Sbrisolona Cake by mixing the Menù product in the mixer; pour the mixture into a small greased oven dish, making sure to not press too much and bake at 160°C for about half an hour. When cooked, after the cake has cooled, break it up and put it into single portion cups. Using an electric whisk now whip the yoghurt mousse mix with the cold milk for about ten minutes. Put the mousse into a piping bag, then fill the cups covering the crumbled cake. Complete with the blueberry garnish and serve.

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