



JERNEJ KITCHEN

YOGURT MOUSSE

Simple Yogurt Mousse recipe with an addition of limoncello is perfect for any time of the week. Easy to make, yet fresh, not overly sweet and delicious.

SERVES	4	PEOPLE
PREPARATION:	15	MINUTES
REST:	60	MINUTES

YOGURT MOUSSE

3 g unflavored gelatin sheets
100 g plain yogurt or greek yogurt
20 g sugar
1 tbsp limoncello liqueur (optional)
150 g whipping cream
10 g icing sugar

SERVE WITH

[Macerated Strawberries \(quick and simple\)](#)

TOOLS AND EQUIPEMENT

saucepan
bowl
hand electric mixer
spatula
serving cups

GELATINE

Put the gelatine sheets in a cup, filled with ice cold water. Leave for about 10 minutes.

MAKE THE YOGURT MIXTURE

Put one cup of water into a saucepan and place it over medium-high heat. Add the yogurt, caster sugar and limoncello into the bowl. Place the bowl over the top of the saucepan, make sure that the bowl doesn't touch the water any time during the process. When the sugar dissolves and the mixture is warm, add the dry gelatine sheets. Combine everything using a spatula and set aside.

TIP

[Wring gelatine sheets gently to remove any water.](#)

WHIPPING CREAM

In another bowl mix together the whipping cream and icing sugar, to get a soft peak.

Add 1/3 of the whipping cream to the yogurt mixture and combine well, using a spatula. Fold gently the rest of the whipping cream, so that you get a light and airy mousse. Pour the mousse into 4 glass cups and refrigerator for about an hour. Serve with rhubarb granita or fresh seasonal fruit.