



Strawberry mousse

Recipe Gluten-free, dairy-free (casein-free), hypotoxic and vegan

By: Cuisine l'Angélique

PORTIONS: **4 to 6**

PREPARATION: **20 MINUTES**

TREMPAGE : **4 HRS**

REFRIGERATION: **6 HRS**

INGREDIENTS

Mousse:

- 210 g (1 1/2 cups) cashew nuts, soaked for at least 4 hours and drained
- 290 g (1 1/2 cups) fresh strawberries
- 30 g (1/4 cup) maple sugar (or more, to taste)
- 30 ml (2 tbsp) coconut butter
- 10 ml (2 tsp) lemon juice, freshly squeezed
- 5 ml (1 tsp) vanilla extract

Strawberry filling:

- 160 g (1 cup) fresh strawberries, cut into small cubes
- 30 g (1/4 cup) maple sugar
- Pistachios, cut more or less finely, for garnish
- Fresh strawberries, thinly sliced, for garnish



A creamy mousse that's simply... Divine!

PREPARATION

Mousse :

1. Place all ingredients in a blender until creamy and smooth. Taste and if desired, add a little maple sugar and mix again.
2. Refrigerate in an airtight container until mousse is completely cold.

Strawberry filling:

1. In a small bowl, combine strawberries and maple sugar. Cover and refrigerate.

Assembly :

1. Place part of the strawberry filling in the bottom of a glass or bowl.
2. Then fill the glass or bowl with strawberry mousse and garnish with pistachios and strawberries.
3. Serve immediately or refrigerate. Note: It is best to add the filling just before serving.