

# RECIPE OF THE WEEK

## Pineapple mousse – recipe for thermomix

### Ingredients:

- 300 g of **Crop's frozen pineapple**
- 150 g of sugar (semolina)
- 2 egg whites
- 2 teaspoons of lemon juice



### Preparation in thermomix:

Make caster sugar of the semolina sugar – 30 sec on speed level 10

Add the frozen pineapple – 30 sec on speed level 6

Bring with a spatula the sides beneath

Put the butterfly on the knife and add the egg whites and lemon juice – 2 min on speed level 3.5

You can store the mousse in the refrigerator or freezer.