

# Fresh cheese mousse with exotic fruit

## Ingredients:

300 g **Crop's frozen exotic fruit mix**

300 g fresh white cheese

15 cl cold cream

1 soup spoon fluid sugar

2 soup spoons honey

½ lemon



## Preparation:

- Put the frozen exotic fruit with the honey, juice and pulp of half a lemon in a bowl. Mix together and divide into 4 cups.
- Whip up the cream to a consistent cream, then add the sugar. Put aside.
- Whip up the white cheese for 5 minutes.
- Softly mix the 2 mousses and add to the cups.
- Serve immediately or keep aside in the refrigerator.