

Nestlé Professional – Mousse & Muesli Cups

Occasional

Serves 10



Ingredients:

Mousse

- 2 cups (500ml) skim milk (keep milk refrigerated and cold)
- 250g NESTLÉ DOCELLO Mousse Dessert Mix - Mixed Berry

To serve

- 1¼ cups plain Greek-style low-fat yoghurt
- 300g UNCLE TOBYS Natural Style Swiss Muesli
- 3 punnets (700g) of blueberries/strawberries/raspberries

Method:

1. Prepare Mousse as instructed on pack but using the skim milk (not water).
2. In individual glasses, layer the muesli, Greek yoghurt and Mousse mix by placing the muesli first on the bottom, followed by yoghurt, mixed berry Mousse and top with the berries.
3. Chill for a minimum of 1 hour before serving