

# Crèmeux aux Fraises



**Serves 4**

**Prep 10 mins**

**No cook**

**Easy**

## **Ingredients**

250g strawberries  
200ml double cream  
150g ricotta  
1/2 lemon  
5 tbsp sugar

1. Wash the strawberries. Reserve some for decoration and cut the rest into small pieces. Sprinkle with 1 tbsp sugar and pour over the lemon juice. Refrigerate until ready to serve.
2. Crush the ricotta with a fork with the rest of the sugar in a bowl.
3. With an electric mixer, start to whip the ricotta, then pour in the cold cream bit by bit. Don't stop whisking at any time. The mixture should be smooth and look like Chantilly cream.
4. Use a piping bag to fill the serving bowls and add the reserved strawberries on top.