

Strawberry Tiramisu Light



Serves 3 Prep 25 mins

No Cook

Easy

Ingredients

100g strawberries
1 orange
250g tub of natural yoghurt
2 eggs
2 tbsp sugar
3 madeleines or other cakes
pinch of salt

1. Segment the orange and keep the juice to one side. Wash and hull the strawberries and halve them.
2. Separate the egg yolks and whites. Whip the egg yolks with the sugar until fluffy and light. Add the yoghurt and continue beating until fluffy.
3. Whip the egg whites until stiff peaks form with the pinch of salt. Carefully fold the stiff eggs whites into the yoghurt mixture.
4. Prepare the serving glasses or bowls. Put a crumbled madeleine in the bottom of each bowl. Pour over the juice you set aside earlier - divide between the bowls. Add the segmented orange pieces and the strawberry halves. Pour over the egg and yoghurt mixture and decorate with some orange quarters.