

Foodnity Recipes

# Verrine Speculoos Facon Fraisier Recipe

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| **20 min**<br>Prep time | **10 min**<br>Cook time | **30 min**<br>Total time |
| **4**<br>Servings | **Easy**<br>Difficulty | **French**<br>Cuisine |

## Ingredients

### Base

- [ ] 1 cup speculoos biscuits, crushed
- [ ] 2 tbsp melted butter
- [ ] 1 tsp honey (for glaze)

### Strawberry Mousse

- [ ] 200 g cream cheese, softened
- [ ] 3 tbsp honey
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice
- [ ] 150 g fresh strawberries, pureed
- [ ] 60 ml heavy cream, lightly whipped

### Topping

- [ ] 8 fresh strawberries, sliced thin
- [ ] 1 tbsp apricot jam, warmed
- [ ] Crushed speculoos for garnish

## Instructions

1. Combine crushed speculoos with melted butter and press into the bottom of each glass to form a compact crust.
2. In a bowl, beat cream cheese with honey, vanilla, and lemon juice until smooth; fold in strawberry purée.
3. Gently fold the lightly whipped cream into the strawberry-cheese mixture, creating a light mousse.
4. Spoon the mousse over the biscuit base, smooth the top, then layer sliced strawberries.
5. Brush the surface with warmed apricot jam for a glossy finish and sprinkle with extra crushed speculoos.
6. Refrigerate for at least 30 minutes before serving.

### Nutrition per serving

| 280 kcal | 5 g | 30 g | 12 g |
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| Calories | Protein | Carbs | Fat |

### Tips & notes

- Make sure the biscuit layer is firm; otherwise it may become soggy.
- Taste the mousse before folding in cream; adjust sweetness if needed.
- For a firmer set, chill the verrines longer.