

Aspic of yoghurt and strawberries



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Ingredients

500 gr of white yoghurt
12 gr of gelatine sheets
7 tablespoons of icing sugar
12 large strawberries + 2 for decoration

For the sauce

250 gr of strawberries
4 tablespoons of sugar
1 tablespoon of lemon juice

Method

Put the gelatine to soak in a cup with cold water for 10 minutes. Meanwhile, in a bowl add to the yoghurt the icing sugar stirring with a whisk. Squeeze the gelatine and dissolve it in a finger of water to low heat. Combine gelatine to the yoghurt. Pour the mixture into a mold plumcake. At this point, take the strawberries previously washed and introduce the toothpicks from the larger side and soak for two in a row in the mold. Cover with cling film and let rest in refrigerator at least for 5 hours. Meanwhile, cook the chopped strawberries with lemon and sugar. The cooking time is subjective depending on if you want the sauce more or less dense, but since the mixture bubbles cook at least 3-4 minutes. When cooked allow to cool and then whisk the mixture.
