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Strawberry Citrus Creamy Bold Breeze Small ·*

This recipe is a refreshing and creamy dessert that combines the flavors of strawberries and citrus. It is perfect for those who enjoy bold and vibrant flavors. The dessert is consumed chilled and can be enjoyed on its own or as a topping for other desserts.

Recipe Type: Standard	Prep Time: 15 mins
Cook Time: N/A	Total Time: 15 mins
Recipe Yield: 500 grams	Number of Servings: 4
Serving Size: 125 g	

Ingredients

250 g	Strawberries
250 g	citrus fruits (e.g., oranges, lemons, limes)
200 g	cream
100 g	sugar

Directions

Step 1



Wash and hull the strawberries. Slice them into small pieces.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2



Peel the citrus fruits and separate the segments. Remove any seeds.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Mixing

In a mixing bowl, combine the strawberries, citrus fruits, cream, sugar, and vanilla extract. Mix well.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Refrigerating

Transfer the mixture to a container and refrigerate for at least 1 hour to chill.

Prep Time: 0 mins

Cook Time: 0 mins

Step 5

Serving

Serve the Strawberry Citrus Creamy Bold Breeze Small chilled as a dessert or topping for other desserts.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 200 kcal

Fat: 15 g

Protein: 3 g

Carbohydrates: 30 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	3 g	17.65%	17.65%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	30 g	54.55%	60%
Fibers	5 g	13.16%	20%
Sugars	20 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	10 g	45.45%	58.82%
Fat	15 g	53.57%	60%
Cholesterol	30 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	250 iu	27.78%	35.71%
Vitamin C	100 mg	111.11%	133.33%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	1 mg	6.67%	6.67%
Vitamin D	1 mcg	6.67%	6.67%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	50 mg	2.17%	2.17%
Calcium	100 mg	10%	10%
Iron	2 mg	25%	11.11%
Potassium	300 mg	8.82%	11.54%
Zinc	1 mg	9.09%	12.5%
Selenium	0 mcg	0%	0%

Recipe Attributes

Seasonality

Summer Fall

Events					
Christmas	Birthday	Wedding	Valentine's Da	y Anniversary	Back to School
Picnic					
Cuisines					
Indian Me	exican Fre	ench Thai	Japanese	Mediterranean	Greek
Middle Easte	ern				
Nutritiona	l Content				
Low Calorie	Low Fat	Low Sodiu	ım		
Meal Type					
Brunch Sr	nack Supp	oer			
Difficulty	Level				
Medium					

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