



## GIANDUJA MOUSSE

QUICK DELICIOUS COCOA & HAZELNUT MOUSSE

DIFFICULTY LEVEL



### GIANDUJA MOUSSE

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#### INGREDIENTS

LIQUID CREAM 35% FAT

LILLY NEUTRO

WATER

PASTA GIANDUIA

g 1.000

g 200

g 250

g 170-200

#### PREPARATION

Dilute PASTA GIANDUIA in half of the water.

In a separate bowl, whip cream, LILLY NEUTRO and the remaining water.

Combine the two mixture by stirring gently.

#### FINAL COMPOSITION

Use the mousse to make or decorate, bavaroise, chilled desserts etc.