

GIANDUJA MOUSSE

QUICK DELICIOUS COCOA & HAZELNUT MOUSSE

DIFFICULTY LEVEL B B





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INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT	g 1.000	Dilute PASTA GIANDUIA in half of the water.
LILLY NEUTRO	g 200	In a separate bowl, whip cream, LILLY NEUTRO and the remaining water.
WATER	g 250	Combine the two mixture by stirring gently.
PASTA GIANDUIA	g 170-200	

FINAL COMPOSITION

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

