

GIANDUJA MOUSSE

Basic level

QUICK DELICIOUS COCOA & HAZELNUT MOUSSE

GIANDUJA MOUSSE

liquid cream 35% fat	1.000g
LILLY NEUTRO	200g
water	250g
PASTA GIANDUIA	170-200g

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.

irca GROUP
Extraordinary made simple.