

GIANDUJA MOUSSE

Basic level

OUICK DELICIOUS COCOA & HAZELNUT MOUSSE

GIANDUJA MOUSSE

Ingredients
liquid cream 35% fat
LILLY NEUTRO
water
PASTA GIANDUIA

Preparation

1.000g Dilute PASTA GIANDUIA in half of the water.

200g In a separate bowl, whip cream, LILLY NEUTRO and the remaining water.

250g Combine the two mixture by stirring gently.

170-200g

Final composition

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