



GIANDUJA MOUSSE

👤 Basic level

QUICK DELICIOUS COCOA & HAZELNUT MOUSSE

GIANDUJA MOUSSE

liquid cream 35% fat

LILLY NEUTRO

water

PASTA GIANDUIA

1.000g

200g

250g

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.