



GIANDUJA MOUSSE

chef Basic level

QUICK DELICIOUS COCOA & HAZELNUT MOUSSE

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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.