



# GIANDUJA MOUSSE

👤 Basic level

QUICK 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.