

RASPBERRY FLAVOURED VANILLA MOUSSE

SPOON DESSERT WITH MOUSSE AND FRUIT

VANILLA MOUSSE

INGREDIENTS

LILLY NEUTRO

water

JOYPASTE VANIGLIA BIANCA

liquid cream 35% fat

PREPARATION

200g In a planetary mixer with a whisk attachment, whip all the ingredients

200g together until soft peaks form.

40g

1.000g

Final composition

Pipe a thin layer of FRUTTIDOR LAMPONE at the bottom of a small glass.

Transfer the vanilla mousse in a pastry bag and half-fill the glass.

Spread some GRANELLA DI BISCOTTO and fill up the glas with the vanilla mousse.

Top off with GRANELLA DI BISCOTTO.

Refrigerate for at least two hours before serving.