



GIANDUJA MOUSSE

QUICK DELICIOUS COCOA & HAZELNUT MOUSSE

DIFFICULTY LEVEL



GIANDUJA MOUSSE

INGREDIENTS

LIQUID CREAM 35% FAT

LILLY NEUTRO

WATER

PASTA GIANDUIA

g 1.000

g 200

g 250

g 170-200

PREPARATION

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.