



## 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.