



RASPBERRY FLAVOURED VANILLA MOUSSE

SPOON DESSERT WITH MOUSSE AND FRUIT

DIFFICULTY LEVEL



VANILLA MOUSSE

INGREDIENTS

| | |
|--------------------------|---------|
| LILLY NEUTRO | g 200 |
| WATER | g 200 |
| JOYPASTE VANIGLIA BIANCA | g 40 |
| LIQUID CREAM 35% FAT | g 1.000 |

PREPARATION

In a planetary mixer with a whisk attachment, whip all the ingredients together until soft peaks form.

DECORATION

INGREDIENTS

| | |
|----------------------|----------|
| FRUTTIDOR LAMPONE | To Taste |
| GRANELLA DI BISCOTTO | To Taste |

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 glass with the vanilla mousse.

Top off with GRANELLA DI BISCOTTO.

Refrigerate for at least two hours before serving.

