



White mousse with crumble and Nutella®



Two countries, one tasty Christmas

Mousse from France, crumble from Great Britain. Elegance and softness joining with crunchiness and some character. This is the nature of the dessert you're going to prepare.

So, be wise and be smart: some Nutella on top and a few decorations for the service.

Dessert? Check.

Ingredients

- 100g white chocolate
- 120g Nutella® (15g portion per person)
- 200g whipping cream
- 3 egg whites
- 6g gelatine leaves
- 50g butter
- 50g flour
- 50g granulated sugar
- 40g finely chopped hazelnut
- a pinch of salt





Step 1

- For the crumble, preheat the oven to 165° C (325° F). Line a baking tray with parchment paper
- In a bowl, using your hands, combine the butter with the sugar then add the flour, the finely chopped hazelnuts and the salt



Step 2

- Place the crumble on the baking tray, place on the middle rack of the oven and cook for 20 min. Remove it from the oven and let it cool down



Step 3

- For the mousse, place the gelatine leaves in cold water for 10 min.
- In the meantime, melt the white chocolate in a bain-marie
- In a pan heat the cream over medium heat
- Squeeze the water from the gelatine leaves and add them to the cream. Stir and then pour on the melted chocolate. Let it cool down.
- In a bowl, whisk the egg whites until stiff. With a spatula, gently add the egg whites to the chocolate mixture.





Step 4

- Distribute the chocolate mousse in glasses and put them into the fridge to set for at least 2 hours
- Remove them from the fridge. With a pastry bag, squeeze a layer of 15g of Nutella® on the top, sprinkle the hazelnut crumble and serve

