

White mousse with crumble and Nutella®

Medium

3 h 40 min



INGREDIENTS

for 8 portions

100g white chocolate

120g Nutella®

200g whipping cream

3 egg whites

6g gelatine leaves

50g butter

50g flour

50g granulated sugar

40g finely chopped hazelnut

a pinch of salt

METHOD

**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

**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



4

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.

5

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