

RECEPT

Mousse with Nutella®

Easy

4 Portions

15 min



INGREDIENTS

for 4 portions

30 g Whipped cream

60 g Nutella® (15 g/portion)

80 g Crumbled meringue

4 Mini meringues

Forest fruits



**Za pripravo tega
okusnega recepta
zadostuje 15 g Nutelle® na
osebo!**

METHOD



1

Prepare a creamy mixture by mixing 40 g of Nutella[®] and 30 g of whipped cream.



2

Fill the bottom of the individual moulds or cups with a layer of crumbled meringue, and add the Nutella[®] cream on top. Place in the fridge for at least 2 hours. Garnish with the remaining 20 g of Nutella[®] using a piping bag. Decorate with mini meringues and forest fruits to taste.

To be enjoyed in slow motion. Share the recipe with the hashtag #nutellarecipe

Mousse is a dessert containing tiny air bubbles that give it a foamy, very light and incredibly creamy texture. It can come in all kinds of flavours depending on the ingredients used. In our opinion, the most delicious one is, of course, **mousse with Nutella®**.