

Mousse with NUTELLA®



Ingredients for 4 portions



DIFF



PORT



INGR



120
MIN

- ✔ 30 g Whipped cream
- ✔ 60 g Nutella® (15 g/portion)
- ✔ 80 g Crumbled meringue
- ✔ 4 Mini meringues
- ✔ Forest fruits





STEP 1

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



STEP 2

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