RECIPE

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

Per questa deliziosa ricetta, la quantità perfetta di Nutella® è 15 g a porzione!

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®**.