

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



**To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!**

## METHOD



**1**

Prepare a creamy mixture by mixing 40 g of Nutella<sup>®</sup> 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<sup>®</sup> cream on top. Place in the fridge for at least 2 hours. Garnish with the remaining 20 g of Nutella<sup>®</sup> 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®**.