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MINI BRIOCHE WITH BLUEBERRY MOUSSE & NUTELLA®

Brioche | Vegetarian | Mid-morning | Mid-afternoon | All year round | Banqueting



Yields: 12 servings.

Portion: 1 mini brioche

- 220 g Blueberries
- 50 g Sugar
- 1 Large Egg
- 340 g Double Cream
- 12 Mini Brioche Buns, 30 g
- 170 g Nutella®

Whip the double cream, egg whites and sugar to stiff peaks.

Fold in the fresh whole blueberries and purée.

Chill for one hour.



Slice the brioche vertically or horizontally and spread with Nutella®.

Serve with the cream and blueberry mix inside.

As a serving option, serve with blueberries, strawberry slices and banana slices.