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MANDARIN CUP WITH CRUMBLE AND NUTELLA®

Fruits & Jellies | Dinner | Lunch | Banqueting | Christmas

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Serves: approx. 10 portions

Portion: 1 piece

Ingredients

- 200 ml mandarin juice
- 50 ml water
- 50 g sugar
- 4 sheets of gelatine
- 10 g crumble
- Fresh fruit to taste
- 150 g Nutella®

Procedure:

In a container, wet the gelatine in cold water. Warm the mandarin juice together with the water and the sugar and then add the gelatine after squeezing it out.

Position the glasses at 45 degrees and fill them with the gelatine mixture to obtain the visual effect shown in the picture. Once the gelatine has solidified, decorate with the pastry crumble. Finish with 15 g of Nutella® and decorate with fresh fruit.