



Hazelnut praline mousse with Nutella®

Creme | Breakfast | Mid-afternoon | Christmas



For 15 portions

225 gr Nutella

Chopped hazelnut
15 mint leaves to decorate

Hazelnut mousse Ingredients:

100 ml heavy cream, 35% fat 100 ml milk 65 g sugar 65ml egg yolk 65 gr hazelnut praline 3 sheets of gelatine 275 ml heavy cream, 35% fat

PREPARATION

- 1. Soak the gelatine in cold water.
- 2. Boil the first cream, with milk and sugar. Pour over the yolks, strain, and cook again up to 65°C.
- 3. Pour the custard on top of the praline and add the gelatine.
- 4. Mix until obtaining a homogeneous cream and cool slightly.
- 5. Semi whip the second cream.
- 6. Mix the semi-whipped cream and the praline cream. Cool the mixture.

PRESENTATION

- 1. Dose the hazelnut mousse at the bottom of the cups.
- 2. Reserve in the fridge for a minimum of 4 hours, until the mousse is gelled.
- 3. Dose the Nutella at the top of the cups just before consumption.



4. Decorate with some chopped hazelnuts and some fresh mint leaves.	

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