



Hazelnut praline mousse with Nutella®

Crepe | Breakfast | Mid-afternoon | Christmas

 | 20 minutes  | 

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.