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MINI BRIOCHE WITH NUTELLA® & BLUEBERRY MOUSSE

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

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Yields: 12 servings.

Portion: 1 mini brioche

INGREDIENTS

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

PREPARATION

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.

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