



© Ferrero, 2017

MINI BRIOCHE WITH NUTELLA® & BLUEBERRY MOUSSE

Baked Good | Vegetarian | Dessert | All year round | Banqueting

👩🍳👩🍳👩🍳 | 30 minutes ⌚ | 🍳🍳🍳

Yields: 12 servings

Portion: 1 mini brioche

INGREDIENTS

- 2 cup Blueberries
- ¼ cup Sugar
- 1 ct. Large Eggs
- 12 oz. Heavy Whipping Cream
- 12 ct. Mini Brioche Bun, 1 oz.
- 6 oz. Nutella®

Method:

Mix heavy whipping cream, egg white & sugar to a still peak.

Fold in fresh whole blueberries and puree. Chill for one hour.

Slice brioche vertically or horizontally, spread Nutella® on brioche.

Serve whipping cream and blueberry mix in ramekin on side.

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