



MANDARIN CUP WITH CRUMBLE AND NUTELLA®

Parfait / Mousse | Dessert | Banqueting | Christmas

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Serves: approx. 10 portions

Portion: 1 piece

Ingredients

- ¾ cup mandarin juice
- ¼ cup water
- ¼ cup sugar
- 4 sheets of gelatin
- 1/3 oz crumble
- Fresh fruit to taste
- 2/3 cup Nutella®

Method:

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

Position the glasses at 45 degrees and fill them with the gelatin mixture to obtain the visual effect shown in the picture. Once the gelatin has solidified, decorate with the pastry crumble. Finish with 3 tsp of Nutella® and decorate with fresh fruit.
