



Hazelnut praline mousse with Nutella®

Creme | Breakfast | Mid-afternoon | Christmas

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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

TOTAL PREPARATION TIME: 4H15 MIN

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.