



Hazelnut Praline Mousse with Nutella®

Mousse | Vegetarian | Christmas

20 minutes ⌚ |

Serves: 15

Ingredients

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.