



# GIANDUJA MOUSSE

👤 Basic level

QUICK DELICIOUS COCOA & HAZELNUT MOUSSE

## GIANDUJA MOUSSE

liquid cream 35% fat

LILLY NEUTRO

water

PASTA GIANDUIA

1.000g

200g

250g

170-200g

-Dilute PASTA GIANDUIA in half of the water.

-In a separate bowl, whip cream, LILLY NEUTRO and the remaining water.

-Combine the two mixture by stirring gently.

## FINAL COMPOSITION

-Use the mousse to make or decorate, bavaroise, chilled desserts etc.

**irca**  
GROUP

Extraordinary  
made simple.