

## **RASPBERRY FLAVOURED VANILLA MOUSSE**

## SPOON DESSERT WITH MOUSSE AND FRUIT

DIFFICULTY LEVEL

VANILLA MOUSSE		
INGREDIENTS		PREPARATION
LILLY NEUTRO	g 200	In a planetary mixer with a whisk attachment, whip all the ingredients together until soft peaks
WATER	g 200	form.
JOYPASTE VANIGLIA BIANCA	g 40	
LIQUID CREAM 35% FAT	g 1.000	

## DECORATION

INGREDIENTS	
FRUTTIDOR LAMPONE	To Taste
GRANELLA DI BISCOTTO	To Taste

## FINAL COMPOSITION

Pipe a thin layer of FRUTTIDOR LAMPONE at the bottom of a small glass.

Transfer the vanilla mousse in a pastry bag and half-fill the glass.

Spread some GRANELLA DI BISCOTTO and fill up the glas with the vanilla mousse.

Top off with GRANELLA DI BISCOTTO.

Refrigerate for at least two hours before serving.



