



# NUTELLA® MOUSSE

## QimiQ BENEFITS



15



easy



### INGREDIENTS FOR 6 PORTIONS

**250 g** QimiQ Whip Pastry Cream, chilled

**100 ml** Milk, 0.1 % fat

**130 g** Nougat nut spread, e.g. Nutella®

**40 g** Sugar

### TO DECORATE

Chocolate sauce

Walnuts

### METHOD

1. Lightly whip the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the milk, nougat cream and sugar and continue to whisk until the required volume has been achieved.
3. Pipe the mousse into dessert glasses and chill well.
4. Serve decorated with chocolate sauce and walnuts.