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Quick Nutella Mousse



Ingredients

300ml double cream
1 tbsp hazelnut liqueur
85g Nutella

Preparation

- 1 1. In a bowl, whisk heavy cream while adding liqueur as it starts to thicken.
- 2 2. With a spoon, smoothen and soften Nutella or any preferred hazelnut spread.
- 3 3. Using the fold technique, incorporate Nutella or hazelnut spread into the cream until they are both evenly combined.
- 4 4. Serve in individual small glasses or ramekins.
- 5 5. Enjoy!

Cooks Note
