

LA CUCINA AT THE MARKET

— Cultivate Your Passion for Cooking —

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Nutella Mousse

Ingredients

1 cup Nutella

4 tablespoons mascarpone cheese

1½ cup heavy cream

*Biscotti for garnish

Preparation

In a medium bowl using a hand mixer blend Nutella and mascarpone.

In a separate bowl, beat cream on high until stiff peaks form.

Gently fold the whipped cream into Nutella mixture. Place in fridge for about 15 minutes.

Spoon mousse into decorative glasses and top with a biscotto.

Buon appetito!