

Truffles

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Recipe

Mousse Praline Noisette

(with the addition of 50 g of Lilly Neutral and 50g of water) tot. g

Melt Praline Noisette at 45°C, add it to the liquid cream stirring until a soft and homogeneous ganache is obtained. Whip the cream with Lilly Neutral and water, incorporating gently. We suggest adding the cream in two times. Pipe into choux then enrobe using

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Assembly, layout and finishing

Enjoy this exciting recipe.

Featured Product(s)



Butterfly

