

Maine Arts Camp

Recipe: Simple Nutella Mousse

Chef: Charlie Limoggio CEC

Servings: 12

Quantity	Unit	Ingredient	Prep Notes
2	Cups	Nutella	
4	Cups	Heavy whipping cream	cold

1. Place the Nutella in a large bowl. If you like, microwave it for a few seconds to soften it. Then, let it cool slightly (Mine was soft enough so I didn't need to microwave it).
2. In a mixer bowl fitted with the whisk attachment, whisk the heavy cream until soft peaks form. Add 3 tablespoons of the whipped cream to the Nutella bowl and whisk by hand until smooth. Gently fold in the rest of the whipped cream until combined and smooth.
3. Chill the mousse to set for at least 2 hours.
4. Garnish the mousse with chocolate chips/shavings, hazelnuts/nuts or Ferrero Rocher. Store in the fridge, covered, for up to 3 days.
5. In order to get that silky, smooth texture, you need to whip the cream carefully. Over whipping will make it grainy. In my mixer, whipping one cup of whipping cream to the right texture takes about 1.5 minutes on medium high speed (but each mixer is different). Don't wait until the whipped cream is stiff. The perfect consistency is when it holds its shape, but still has soft peaks. Basically, you want it to have the texture of shaving cream.
6. When the whipped cream is ready, add it to the Nutella. At first, only add a few tablespoons and whisk by hand to soften the Nutella and make a smoother, lighter batter. Then fold the rest of the whipped cream into the batter gently using a spatula until mixed and smooth.
7. At this point the mousse will be too soft to serve. Pour it into serving glasses and chill in the fridge for at least two hours.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.