

## [HAZELNUT MOUSSE RECIPE](#)



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### **Chocolate Hazelnut Mousse Recipe MyRecipes**

The custard base of this Chocolate-Hazelnut Mousse will be thick, but whipped topping is folded in to give it the classic airy texture of a mousse.

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### **Chocolate Hazelnut Mousse Mousses Recipe**

Add the chocolate hazelnut spread and vanilla essence and mix well. Add the sugar and beaten whipped cream and fold gently. Add the prepared hazelnut praline and fold gently. Pour equal quantities of the mixture into 4 individual bowls / glasses and refrigerate for atleast 3 to 4 hours or till the mousse sets.

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### **Chocolate and hazelnut mousse taste com au**

This luscious chocolate mousse has pieces of roast hazelnuts for a decadent difference.

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### **Milk Chocolate Hazelnut Mousse Pretty Simple Sweet**

Add hazelnut spread and rum, if using, and whisk until completely smooth. If mixture is warm, allow to cool slightly. Divide evenly between serving cups on top of the mousse. Garnish with coarsely chopped hazelnuts. Place mousse in the refrigerator to set for at least 2 hours. Keep mousse in the fridge, covered with plastic wrap, for up to 3 days.

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### **Hazelnut Chocolate Mousse Canadian Living**

Just four ingredients! No one will believe how easy it is to make this delectable dessert.

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### **Nutella Coconut Hazelnut Chocolate Mousse Avocado and**

This is not a low-calorie recipe but a no empty calorie recipe as it s full of nutrition. Try this healthy chocolate Nutella mousse today! Called Nutella to describe the taste but it s free of sugar, milk and palm oil.

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### **Hazelnut Chocolate Mousse Recipe Taste of Home**

Hazelnut Chocolate Mousse I love chocolate and it is so quick and easy to make that I can surprise my family anytime of the year. Feel free to add toppings of your choice.

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### **Hazelnut Mousse with Caramelized Hazelnuts**

For the praline paste, put 100 g of caramelized hazelnut in a small food processor or vitamix. Blend until a smooth and liquidy paste forms, about 8 to 12 minutes. For the mousse, combine the yolks and sugar in a small bowl and whisk until slightly paler in colour. Place the gelatin sheets in ice water to soften.

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### **Hazelnut Mousse Cake Recipe Great British Chefs**

Josh Eggleton serves up a sumptuous hazelnut, caramel and sesame mousse cake, covered in a rich chocolate glaze for an extra special dinner party dessert

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### **Giotto Mousse Dessert Chocolate Hazelnut Mousse Dessert**

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### **Chocolate Hazelnut Mousse recipe Epicurious com**

This is fabulous mousse. We followed the recipe exactly and it turned out perfectly with no hitches of any kind. Worth using the best chocolate available.

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