

Picandou Cuisine & Création chocolate mousse with pink pralines

Informations

Preparation : 10 min.



Ingredients

- 750-g-tub of Picandou Cuisine & Création
- 30 g cocoa powder
- 80 g crushed pink pralines
- 70 g muscovado sugar

Preparation steps

1. Pour the Picandou into the very cold bowl of your stand mixer.
2. Use the whisk to mix at high speed for 1 to 2 minutes to lightly whip up the cheese. Mix in the sugar.
3. Add the cocoa powder and whisk for another 1 to 2 minutes to obtain a smooth mixture. Add the pralines and mix again.



4. Transfer to a bowl and leave to chill.