

Chocup mignon stuffed with balsamic vinegar and blueberry mousse

Préparation

Beat the cream with the vanilla sugar and the balsamic cream until it is soft. Cut the berries in half and put them in the jars. Cover the berries with the cream and sprinkle hazelnut crunch on top

Ingredients

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- 20 chocups mignon 15 ml
- 1dl whipped cream
- 1 spoon of balsamic cream
- 1 spoon of vanilla sugar
- Blueberries
- Hazelnut crunch to garnish