



# G-Nutrition bread® With raspberry cream

Preparation time: 30 minutes

## Ingredients for 10 people:

- G-Nutrition® bread - 10 pieces
- Mousse Blanche - 1 sachet of 0,240 gr
- Water - 45 mL
- Liquid cream - 55 mL
- Raspberry – about 300 gr
- Raspberry or red fruits sauce - 200 gr
- Passion fruits sauce - 200 gr
- Syrup : caster sugar - 400 gr
  - Water - 1 L
  - Kirsch - 5 cl

## Directions:

- > Cut the G-Nutrition® bread in 2 pieces at  $\frac{3}{4}$  of its height. Keep the top. Soak it of syrup with a brush
- > Whisk the mousse blanche, and divide it in 2 equal parts
- > Whisk the first part of the mousse with the red fruits sauce and the other part with the passion fruits sauce
- > With a spatula, fill the inside of the bread with the passion fruits mousse and end with the red fruits mousse
- > Place some raspberry on the top
- > Finish to put the top of the bread

## G NUTRITION BREAD



Exists also in flavor chocolate chips