



# Nutella Mousse Pies

with Caramelized Hazelnuts and Whipped Cream

We strongly believe that a spoonful of Nutella makes everything better. Here, we're blending the spread with cream cheese for a rich, airy, chocolate-hazelnut mousse. Dolloped into individual graham-cracker crusts and topped with sweetened whipped cream and candied hazelnuts, this is the perfect chilled dessert for those hot evenings when chocolate is the only thing that'll hit the spot.

30-40 minutes

4 servings

510 calories per serving



# Plated.

## ✿ Ingredients

- 3 ounces cream cheese
- 1/3 cup Nutella spread
- 2 tablespoons hazelnuts
- 2 tablespoons granulated sugar
- 1/2 cup heavy cream
- 1 teaspoon powdered sugar
- 1/2 teaspoon vanilla extract
- 4 graham-cracker crusts

## 🔪 You'll Need

- kosher salt
- 8" small nonstick pan

## 💡 Recipe Tips

Be sure to read through the entire recipe before you begin cooking. Trust us—you'll be glad you did!

Making whipped cream takes a bit of elbow grease, but it'll be worth it—just keep going. If you have a stand or hand mixer, feel free to use it instead of the whisk.



### 1. Prepare Ingredients

Set **cream cheese** and **Nutella** aside to soften at room temperature. Roughly chop **hazelnuts**. Place a large bowl and whisk in refrigerator—chilled tools make whipping cream easier.



### 2. Caramelize Hazelnuts

Place **granulated sugar** in a small nonstick pan over medium-high heat. Cook, stirring constantly to prevent burning, until sugar is melted and light amber. Then, immediately remove from heat and add **chopped hazelnuts** and a pinch of **salt**. Toss to fully coat hazelnuts, 1 minute, then transfer to a plate and set aside to cool.



### 3. Whip Cream

While hazelnuts cool, remove bowl and whisk from refrigerator. Whip **heavy cream** and **powdered sugar** until thickened and soft peaks form (see Recipe Tip). Set aside.



### 4. Make Nutella Mousse Filling

In a separate medium bowl, whisk together **vanilla extract**, **softened cream cheese**, **softened Nutella**, and 1/8 **teaspoon salt** until very smooth. Add **half of whipped cream** to bowl with Nutella, and gently fold until fully combined. Chill **remaining whipped cream** in refrigerator until ready to serve. Spoon **Nutella mousse** into **graham-cracker crusts**, dividing evenly. Place in refrigerator to chill for at least 10 minutes.



### 5. Plate Nutella Mousse Pies

Using your hands, break apart **caramelized hazelnuts**. Dollop **remaining whipped cream** over tops of pies and garnish with **caramelized hazelnuts**. Enjoy your dreamy dessert!

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