



Mousse with Greek Christmas honey cookies – Melomakarona

15'
Hands on

4
Portion(s)

1
Difficulty



Method

- In a [bowl](#) add the cream cheese, the chocolate hazelnut spread, and whisk well.
- Transfer the filling to a [pastry bag](#) with a round tip and set it aside until needed.
- Crush the honey cookies with your hands and put them at the bottom of a tall glass.
- Divide the mousse among the glasses and decorate with wafer rolls and [Christmas sprinkles](#).
- Serve.

Ingredients

- 400 g cream cheese
- 400 g [hazelnut chocolate spread](#)
- 300 g [Greek Christmas honey cookies- melomakarona](#)

To serve

- 4 wafer rolls
- sprinkles, Christmas

Διατροφικός πίνακας

Nutrition information per portion

1258 Calories (kcal)	87.0 Total Fat (g)	30.0 Saturated Fat (g)	97.0 Total Carbs (g)
63%	124%	150%	37%
71.0 Sugars (g)	17.0 Protein (g)	6.5 Fibre (g)	0.92 Sodium (g)
79%	34%	26%	15%