



ORANGE AND BISCUIT MINI-GATEAUX



QimiQ BENEFITS

- Quick and easy preparation
- Acid stable and does not curdle
- Creamy indulgent taste with less fat
- Prevents moisture migration, sponge base remains fresh and dry



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easy

INGREDIENTS FOR 6 DESSERT RINGS Ø 8 CM

FOR THE BASE

100 g Digestive biscuits, crumbled

35 g Butter, melted

FOR THE MOUSSE

150 ml Orange juice, squeezed

50 g Sugar

250 g QimiQ Classic Vanilla, unchilled

10 g Orange zest

50 g Mascarpone

100 ml Cream 36 % fat, whipped

1 Orange(s), peeled

METHOD

1. For the base, add the biscuit crumbs to the butter and mix well. Press firmly into 6 dessert rings (8 cm Ø).
2. For the mousse, bring the orange juice and sugar to the boil, reduce by half and allow to cool.
3. Whisk QimiQ Classic smooth. Add the orange juice, orange zest and mascarpone and mix well. Fold in the whipped cream.
4. Pour half of the cream into the rings. Cover with a layer of orange segments and top with the remaining cream.
5. Release the sides of the cakes from the ring with a sharp knife, decorate and serve.