



WHITE CHOCOLATE AND GINGERBREAD SLICES



QimiQ BENEFITS

- Saves time and resources
- Longer presentation times without loss of quality
- Foolproof real cream product, cannot be over whipped
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



25



easy

INGREDIENTS FOR 1 SQUARE BAKING TIN

FOR THE SPONGE BASE

| | |
|---------------|--|
| 125 g | QimiQ Classic, unchilled |
| 125 g | Butter, softened |
| 125 g | Sugar |
| 2 | Egg(s) |
| 10 g | Vanilla sugar |
| 125 g | Dark chocolate (40-60 % cocoa), melted |
| 125 g | Flour |
| 1 tbsp | Baking powder |
| 1 tbsp | Gingerbread spice |
| | Ginger powder |

FOR THE CREAM

| | |
|---------------|----------------------------------|
| 250 g | QimiQ Whip Pastry Cream, chilled |
| 140 ml | Milk |
| 120 g | White chocolate, melted |
| | Orange zest, grated |

METHOD

1. For the sponge base: whisk the unchilled QimiQ Classic smooth.
2. Whisk the butter, sugar, egg and vanilla sugar until fluffy.
3. Fold the warm chocolate and QimiQ Classic into the egg mixture and mix well.
4. Mix the flour, baking powder, gingerspice and ginger together well and fold into the sponge mixture. Pour into a greased square baking form and bake at 160 °C (conventional oven) for approx. 30 minutes.
5. For the cream: lightly whip the cold QimiQ Whip until completely smooth ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
6. Add the milk and continue to whip at top speed until the required volume has been achieved.
7. Fold in the warm chocolate and orange zest.
8. Slice the cold sponge base horizontally through the middle and sandwich together with half of the cream. Pipe the remaining cream in rosettes on the top layer.
9. Allow to chill for approx. 4 hours.