



CHOCOLATE AND ORANGE TRIFLE



QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Quick and easy preparation
- Longer presentation times



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medium

INGREDIENTS FOR 4 PORTIONS

FOR THE SPONGE

3	Egg white(s)
pinch(es)	Salt
90 g	Sugar
3	Egg yolk(s)
60 g	Flour, plain
30 g	Cocoa powder
pinch(es)	Gingerbread spice

FOR THE ORANGE RAGOUT

10 g	Sugar
100 ml	Orange juice
40 ml	Grand Marnier
8 g	Custard powder
400 g	Orange fillet, roughly chopped

FOR THE CHOCOLATE MOUSSE

250 g	QimiQ Classic, unchilled
100 g	Chocolate, melted
60 ml	Milk
3 tbsp	Sugar
1 tsp	Rum
250 ml	Cream 36 % fat, whipped

TO DECORATE

125 ml	Cream 36 % fat, whipped
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METHOD

1. Pre-heat the oven to 240° C (conventional oven).
2. For the sponge, whisk the egg white and salt until fluffy. Add the sugar and continue to whisk until the mixture is stiff. Fold in the egg yolk. Sieve the flour, cocoa powder and gingerbread spice into the mixture and carefully mix well.
3. Pour the mixture onto a baking sheet lined with baking paper. Bake in the hot oven for approx. 7 minutes.
4. Tip off of the baking sheet and allow to cool before dicing.
5. For the orange ragout, bring the sugar, orange juice and Grand Marnier to the boil and bind with the custard powder. Add the orange pieces and allow to cool.
6. For the chocolate mousse, whisk QimiQ Classic smooth. Add the melted chocolate, milk, sugar and rum and mix well. Fold in the whipped cream.
7. Alternately layer the gingerbread sponge, orange ragout and chocolate mousse in dessert glasses and top with a layer of whipped cream. Chill for at least 4 hours (preferably over night).