



# MANDARINE AND VANILLA MOUSSE MINI-CAKES



## 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



15



easy

## INGREDIENTS FOR 6 DESSERT RINGS Ø 8 CM

### FOR THE BASE

**100 g** Vanilla kipferl [small vanilla almond pastry biscuits], crumbled

**35 g** Butter, melted

### FOR THE MOUSSE

**150 ml** Mandarin juice

**80 g** Sugar

**250 g** QimiQ Classic, unchilled

Orange zest, from 1/2 orange

Pulp from 1 vanilla pod

**50 g** Mascarpone

**100 ml** Cream 36 % fat, whipped

**3** Mandarin(s), peeled

## METHOD

1. For the base, mix the vanilla biscuits with the butter and press firmly into 6 rings (8 cm Ø).
2. For the mousse, bring the mandarine juice and sugar to the boil and reduce by half. Allow to cool.
3. Whisk QimiQ Classic smooth. Add the mandarine juice, orange zest, vanilla and mascarpone and mix well. Fold in the whipped cream.
4. Pour half of the mousse into the rings. Cover with a layer of mandarine segments and top with the remaining mixture. Chill for at least 4 hours (preferably over night).
5. Release the sides of the cakes from the ring with a sharp knife, decorate and serve.