



CHOCOLATE AND GINGERBREAD MOUSSE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped
- Quick and easy preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

50 Sugar

80 g Natural yoghurt

2 small pinch(es) Gingerbread spice

1 small pinch(es) Cinnamon

1 Orange(s), finely grated zest

140 g Dark chocolate (40-60 % cocoa), melted

METHOD

1. Lightly whip the cold QimiQ Whip Pastry Cream with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the yoghurt, gingerbread spice, cinnamon and orange zest and continue to whip until the required volume has been achieved.
3. Fold in the melted chocolate.
4. Fill the mousse into a piping bag and pipe into dessert glasses. Allow to chill for approx. 4 hours.
5. Decorate as required and serve.