



# CHOCOLATE AND GINGERBREAD MOUSSE



## QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality



15



easy

## INGREDIENTS FOR 4 PORTIONS

<b>250 g</b>	QimiQ Classic, unchilled
<b>60 ml</b>	Milk
<b>3</b>	Sugar
<b>2 small pinch(es)</b>	Gingerbread spice
<b>1 small pinch(es)</b>	Cinnamon
<b>1</b>	Orange(s), finely grated zest
<b>1 tsp</b>	Rum
<b>100 g</b>	Dark chocolate (40-60 % cocoa), melted
<b>250</b>	Whipping cream 36 % fat

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the milk, sugar, gingerbread spice, cinnamon, orange zest and rum and mix well. Fold in the melted chocolate.
2. Fold in the whipped cream.
3. Fill the mousse into a piping bag and pipe into dessert glasses. Allow to chill for approx. 4 hours.
4. Decorate as required and serve.