



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

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