



WHITE CHOCOLATE AND GINGERBREAD SLICES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Reduces discolouration



25



easy

INGREDIENTS FOR 1 BAKING TRAY

FOR THE SPONGE BASE

125 g	QimiQ Classic, unchilled
125 g	Butter, softened
125 g	Sugar
2	Egg(s)
1 package	Vanilla sugar
125 g	Dark chocolate (40-60 % cocoa), melted
125 g	Flour
1 tbsp	Baking powder
1 tbsp	Gingerbread spice
	Ginger powder

FOR THE CREAM

250 g	QimiQ Classic, unchilled
200 g	White chocolate, melted
250 ml	Whipping cream 36 % fat, whipped
	Orange zest, grated
	Pistachios, chopped, to decorate

METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. For the sponge base: whisk the unchilled QimiQ Classic smooth.
3. Whisk the butter, sugar, egg and vanilla sugar until fluffy. Carefully add the melted chocolate and then the QimiQ. Mix the flour, baking powder, gingerbread spice and ginger powder together and fold into the QimiQ mixture.
4. Pour the mixture into a square baking tin lined with baking paper and bake in the hot oven for approx. 30 minutes.
5. For the cream: whisk the unchilled QimiQ Classic smooth. Add the melted chocolate and mix well. Fold in the whipped cream and orange zest.
6. Slice the sponge base into two layers and sandwich together with half of the cream. Use the remaining cream to decorate.
7. Allow to chill for approx. 4 hours.