



CHOCOLATE GINGERBREAD IN A GLASS



QimiQ BENEFITS

- Dairy cream - best quality
- Quick and easy preparation
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, unchilled

150 g Cream cheese

125 ml Whipping cream 36 % fat

40 ml Milk

80 g Sugar

1 Orange(s), juice and finely grated zest

1 small pinch(es) Cinnamon

100 g Chocolate ginger bread, diced

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the cream cheese, milk, sugar, orange juice and orange zest and mix well. Fold in the whipped cream.
2. Layer the cream and chocolate ginger bread alternately in the moulds.
3. Chill for at least 4 hours.