

ORANGEN-LEBKUCHENMOUSSE



QimiQ BENEFITS

- Acid stable and does not curdle
- Creamy indulgent taste with less fat
- Quick and easy preparation





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easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Classic, unchilled
50 g	White chocolate, melted
50 g	Natural yoghurt
3 tbsp	Sugar
2 tsp	Gingerbread spice
2	Blond orange(s)
150 ml	Cream 36 % fat, whipped

METHOD

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