



ORANGEN-LEBKUCHENMOUSSE



QimiQ BENEFITS

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



15



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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