



GINGER MOUSSE WITH CHOCOLATE SAUCE



QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE CHOCOLATE SAUCE

3 tbsp	Cocoa powder
2 tbsp	Sugar
0.5 tsp	Cardamom, ground
100 ml	Milk
100 ml	Cream 36 % fat, liquid
1 tsp	Tapioca starch

FOR THE MOUSSE

80 g	Ginger root
80 g	Sugar
50 ml	Lime juice
50 ml	Water
250 g	QimiQ Classic Vanilla, unchilled
125 g	Low fat quark [cream cheese]
125 g	Cream 36 % fat, whipped

TO DECORATE

Candied ginger

METHOD

1. For the sauce, whisk the cocoa powder, sugar, cardamom, milk and cream together and bring to the boil. Mix the starch with water to make a smooth paste and use to bind the sauce. Cook for 2 minutes stirring constantly, allow to cool stirring regularly.
2. For the mousse, peel the ginger and grate finely. Add the sugar, lime juice and water and bring to the boil. Continue to cook for 5 minutes over moderate heat, allow to cool and strain through a fine sieve.
3. Whisk QimiQ Classic smooth. Add the quark and ginger syrup and mix well. Fold in the whipped cream.
4. Layer the mousse, followed by a layer of chocolate sauce alternately into 4 dessert glasses, finishing with a layer of chocolate sauce.
5. Chill for at least 4 hours, preferably over night. Serve decorated with candied ginger sticks.