



# ORANGE AND BISCUIT MINI-GATEAUX



## QimiQ BENEFITS

- Quick and simple preparation
- Acid stable and does not curdle
- Creamy indulgent taste with less fat
- Prevents moisture migration, sponge base remains fresh and dry



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easy

## INGREDIENTS FOR 6 DESSERT RINGS Ø 8 CM

### FOR THE BASE

**100 g** Graham crackers, crumbled

**35 g** Butter, melted

### FOR THE MOUSSE

**150 ml** Orange juice, squeezed

**50 g** Sugar

**250 g** QimiQ Classic Vanilla, room temperature

**10 g** Orange zest

**50 g** Mascarpone

**100 ml** Heavy cream 36 % fat, beaten

**1** Orange(s), peeled

## METHOD

1. For the base, add the biscuit crumbs to the butter and mix well. Press firmly into 6 dessert rings (8 cm Ø).
2. For the mousse, bring the orange juice and sugar to a boil, reduce by half and allow to cool.
3. Whisk QimiQ Classic smooth. Add the orange juice, orange zest and mascarpone and mix well. Fold in the whipped cream.
4. Pour half of the cream into the rings. Cover with a layer of orange segments and top with the remaining cream.
5. Release the sides of the cakes from the ring with a sharp knife, decorate and serve.