



WHITE CHOCOLATE AND GINGERBREAD SLICES



QimiQ BENEFITS

- Saves time and resources
- Longer shelf life without loss of quality
- Real dairy cream product, cannot be over whipped
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream



25



easy

INGREDIENTS FOR 1 SQUARE BAKING TIN

FOR THE SPONGE BASE

125 g	QimiQ Classic, room temperature
125 g	Butter, softened
125 g	Sugar
2	Egg(s)
10 g	Vanilla sugar
125 g	Dark chocolate (40-60 % cocoa), melted
125 g	AP Flour
1 tbsp	Baking powder
1 tbsp	Gingerbread spice
	Ginger powder

FOR THE CREAM

250 g	QimiQ Whip, chilled
140 ml	Milk
120 g	White chocolate, melted
	Orange zest, grated

METHOD

1. For the sponge base: whisk the unchilled QimiQ Classic smooth.
2. Whisk the butter, sugar, egg and vanilla sugar until fluffy.
3. Fold the warm chocolate and QimiQ Classic into the egg mixture and mix well.
4. Mix the flour, baking powder, gingerspice and ginger together well and fold into the sponge mixture. Pour into a greased square baking form and bake at 320° F (conventional oven) for approx. 30 minutes.
5. For the cream: lightly whip the cold QimiQ Whip until completely smooth ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
6. Add the milk and continue to whip at top speed until the required volume has been achieved.
7. Fold in the warm chocolate and orange zest.
8. Slice the cold sponge base horizontally through the middle and sandwich together with half of the cream. Pipe the remaining cream in rosettes on the top layer.
9. Chill for approx. 4 hours.