



# CHOCOLATE AND ORANGE TRIFLE



## QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Quick and simple preparation
- Longer presentation times possible under proper refrigeration



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medium

## INGREDIENTS FOR 4 PORTIONS

### FOR THE SPONGE

<b>3</b>	Egg white(s)
<b>pinch(es)</b>	Salt
<b>90 g</b>	Sugar
<b>3</b>	Egg yolk(s)
<b>60 g</b>	AP Flour, plain
<b>30 g</b>	Cocoa powder
<b>pinch(es)</b>	Gingerbread spice

### FOR THE ORANGE RAGOUT

<b>10 g</b>	Sugar
<b>100 ml</b>	Orange juice
<b>40 ml</b>	Grand Marnier
<b>8 g</b>	Custard powder
<b>400 g</b>	Orange fillet, roughly chopped

### FOR THE CHOCOLATE MOUSSE

<b>250 g</b>	QimiQ Classic, room temperature
<b>100 g</b>	Chocolate, melted
<b>60 ml</b>	Milk
<b>3 tbsp</b>	Sugar
<b>1 tsp</b>	Rum
<b>250 ml</b>	Heavy cream 36 % fat, beaten

### TO DECORATE

<b>125 ml</b>	Heavy cream 36 % fat, beaten
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## METHOD

1. Pre-heat the oven to 460° F (conventional oven).
2. For the sponge, whisk the egg white and salt until fluffy. Add the sugar and continue to whisk until the mixture is stiff. Fold in the egg yolk. Sieve the flour, cocoa powder and gingerbread spice into the mixture and carefully mix well.
3. Pour the mixture onto a baking sheet lined with baking paper. Bake in the hot oven for approx. 7 minutes.
4. Tip off of the baking sheet and allow to cool before dicing.
5. For the orange ragout, bring the sugar, orange juice and Grand Marnier to a boil and bind with the custard powder. Add the orange pieces and allow to cool.
6. For the chocolate mousse, whisk QimiQ Classic smooth. Add the melted chocolate, milk, sugar and rum and mix well. Fold in the whipped cream.
7. Alternately layer the gingerbread sponge, orange ragout and chocolate mousse in dessert glasses and top with a layer of whipped cream. Chill for at least 4 hours (preferably over night).