



MANDARINE AND VANILLA MOUSSE MINI-CAKES



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



15



easy

INGREDIENTS FOR 6 DESSERT RINGS Ø 8 CM

FOR THE BASE

100 g Vanilla kipferl [small vanilla almond pastry biscuits], crumbled

35 g Butter, melted

FOR THE MOUSSE

150 ml Mandarin juice

80 g Sugar

250 g QimiQ Classic, room temperature

Orange zest, from 1/2 orange

Pulp from 1 vanilla pod

50 g Mascarpone

100 ml Heavy cream 36 % fat, beaten

3 Mandarin(s), peeled

METHOD

1. For the base, mix the vanilla biscuits with the butter and press firmly into 6 rings (8 cm Ø).
2. For the mousse, bring the mandarine juice and sugar to a boil and reduce by half. Allow to cool.
3. Whisk QimiQ Classic smooth. Add the mandarine juice, orange zest, vanilla and mascarpone and mix well. Fold in the whipped cream.
4. Pour half of the mousse into the rings. Cover with a layer of mandarine segments and top with the remaining mixture. Chill for at least 4 hours (preferably over night).
5. Release the sides of the cakes from the ring with a sharp knife, decorate and serve.