



# CHOCOLATE AND GINGERBREAD MOUSSE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Real dairy cream product, cannot be over whipped
- Quick and simple preparation



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Whip, chilled

**50** Sugar

**80 g** Natural yogurt

**2 small pinch(es)** Gingerbread spice

**1 small pinch(es)** Cinnamon

**1** Orange(s), finely grated zest

**140 g** Dark chocolate (40-60 % cocoa), melted

## METHOD

1. Lightly whip the cold QimiQ Whip with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the yogurt, gingerbread spice, cinnamon and orange zest and continue to whip until the required volume has been achieved.
3. Fold in the melted chocolate.
4. Fill the mousse into a piping bag and pipe into dessert glasses. Allow to chill for approx. 4 hours.
5. Decorate as required and serve.