



# CHOCOLATE AND GINGERBREAD MOUSSE



## QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality



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easy

## INGREDIENTS FOR 4 PORTIONS

<b>250 g</b>	QimiQ Classic, room temperature
<b>60 ml</b>	Milk
<b>3</b>	Sugar
<b>2 small pinch(es)</b>	Gingerbread spice
<b>1 small pinch(es)</b>	Cinnamon
<b>1</b>	Orange(s), finely grated zest
<b>1 tsp</b>	Rum
<b>100 g</b>	Dark chocolate (40-60 % cocoa), melted
<b>250</b>	Whipping cream 36% fat

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the milk, sugar, gingerbread spice, cinnamon, orange zest and rum and mix well. Fold in the melted chocolate.
2. Fold in the whipped cream.
3. Fill the mousse into a piping bag and pipe into dessert glasses. Allow to chill for approx. 4 hours.
4. Decorate as required and serve.