



# WHITE CHOCOLATE AND GINGERBREAD SLICES



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Reduces discoloration



25



easy

## INGREDIENTS FOR 1 BAKING TRAY

### FOR THE SPONGE BASE

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

### FOR THE CREAM

<b>250 g</b>	QimiQ Classic, room temperature
<b>200 g</b>	White chocolate, melted
<b>250 ml</b>	Whipping cream 36% fat, beaten
	Orange zest, grated
	Pistachios, chopped, to decorate

## METHOD

1. Preheat the oven to 320 °F (conventional oven).
2. For the sponge base: whisk the unchilled QimiQ Classic smooth.
3. Whisk the butter, sugar, egg and vanilla sugar until fluffy. Carefully add the melted chocolate and then the QimiQ. Mix the flour, baking powder, gingerbread spice and ginger powder together and fold into the QimiQ mixture.
4. Pour the mixture into a square baking tin lined with baking paper and bake in the hot oven for approx. 30 minutes.
5. For the cream: whisk the unchilled QimiQ Classic smooth. Add the melted chocolate and mix well. Fold in the whipped cream and orange zest.
6. Slice the sponge base into two layers and sandwich together with half of the cream. Use the remaining cream to decorate.
7. Chill for approx. 4 hours.