



GINGER RINGS SANDWICHED WITH COFFEE CREAM

QimiQ BENEFITS

- Real dairy cream product, cannot be over whipped
- Quick and simple preparation
- Stable consistency



15



easy

INGREDIENTS FOR 10 SERVINGS

FOR THE RINGS

4 Egg(s)

150 g Powdered sugar

15 g Vanilla sugar

120 g AP Flour, plain

Ginger powder

100 g Candied ginger, finely chopped

FOR THE CREAM

250 g QimiQ Whip Coffee, chilled

METHOD

1. Preheat the oven to 360° F (conventional oven).
2. For the rings, whisk the eggs, powdered sugar and vanilla sugar until fluffy. Carefully fold in the flour and ginger powder.
3. Pour into a piping bag and pipe 5 cm Ø circles onto a baking tray lined with baking paper. Sprinkle with the candied ginger and and bake for approx. 8-10 minutes.
4. Whisk the cold QimiQ Whip Coffee until the required volume has been achieved, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
5. Sandwich two ginger rings together with cream, until all the rings have been used up.