



GINGERBREAD MOUSSE WITH CARAMALIZED ORANGES



QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- No eggs required
- Quick and simple preparation



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE MOUSSE

250 g	QimiQ Classic, room temperature
100 g	Gingerbread
100 g	Dark chocolate (40-60 % cocoa), melted
20 g	Sugar
50 ml	Milk
1 tbsp	Brandy
1 small pinch(es)	Gingerbread spice
250 g	Heavy cream 36 % fat, beaten

FOR THE ORANGES

3	Orange(s)
40 g	Sugar
30 ml	Orange liquor, Cointreau

METHOD

1. For the mousse, whisk QimiQ Classic smooth.
2. Blend the gingerbread to fine crumbs.
3. Add the crumbs, melted chocolate, sugar, milk, cognac and gingerbread spice to the QimiQ Classic and mix well.
4. Fold in the whipped cream.
5. Pour the mixture into a bowl and chill for at least 4 hours (preferably over night).
6. For the oranges, squeeze one orange and grate the rind. Peel and chop the remaining oranges.
7. Caramelize the sugar in a pan and add the orange juice and orange zest and cook until the sugar has completely dissolved. Add the orange liquor, toss the chopped oranges in the syrup and allow to cool.
8. Spoon small dumplings out of the mousse and serve on a plate with the caramelized oranges.