



# ORANGEN-LEBKUCHENMOUSSE



## QimiQ BENEFITS

- Acid stable and does not curdle
- Creamy indulgent taste with less fat
- Quick and simple preparation



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, room temperature

**50 g** White chocolate, melted

**50 g** Natural yogurt

**3 tbsp** Sugar

**2 tsp** Gingerbread spice

**2** Blond orange(s)

**150 ml** Heavy cream 36 % fat, beaten

## METHOD

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