



GINGER MOUSSE WITH CHOCOLATE SAUCE



QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE CHOCOLATE SAUCE

3 tbsp	Cocoa powder
2 tbsp	Sugar
0.5 tsp	Cardamom, ground
100 ml	Milk
100 ml	Heavy cream 36 % fat, fluid
1 tsp	Corn flour / Starch

FOR THE MOUSSE

80 g	Ginger root
80 g	Sugar
50 ml	Lime juice
50 ml	Water
250 g	QimiQ Classic Vanilla, room temperature
125 g	Low fat quark [cream cheese]
125 g	Heavy cream 36 % fat, beaten

TO DECORATE

Candied ginger

METHOD

1. For the sauce, whisk the cocoa powder, sugar, cardamom, milk and cream together and bring to a boil. Mix the starch with water to make a smooth paste and use to bind the sauce. Cook for 2 minutes stirring constantly, allow to cool stirring regularly.
2. For the mousse, peel the ginger and grate finely. Add the sugar, lime juice and water and bring to a boil. Continue to cook for 5 minutes over moderate heat, allow to cool and strain through a fine sieve.
3. Whisk QimiQ Classic smooth. Add the quark and ginger syrup and mix well. Fold in the whipped cream.
4. Layer the mousse, followed by a layer of chocolate sauce alternately into 4 dessert glasses, finishing with a layer of chocolate sauce.
5. Chill for at least 4 hours, preferably over night. Serve decorated with candied ginger sticks.