

RECIPE: GINGER BREAD MOUSSE FOR 4 PEOPLE

(takes about 1 hour)

1		egg
40	g	egg yolk
30	g	sugar
1	pinch	ginger bread spices
15	ml	brandy
100	g	dark couverture
25	g	nougat
50	ml	cream
100	g	"Elisenlebkuchen", cut into small cubes
250	ml	whipped cream



First put the following ingredients into a mixing bowl:

egg, egg yolk, sugar, ginger bread spices and brandy. Now quickly whisk these ingredients together over a warm bain-marie until it comes together. It should be frothy, at a maximum of 70°C.

Then slowly melt the chocolate couverture with the nougat and 50 ml cream.

Combine the frothy mixture with the chocolate mix. Let this rest until it is completely cooled.

Whilst waiting, whisk the remaining 250 ml cream until stiff. Fold in the cream and add the ginger bread cubes.

Leave in the fridge for 2 hours until set.
Your ginger bread mousse is now finished!

Bon appétit!

[Picture source: pixelio/Ruth Rudolph](#)