

Gingerbread Chocolate Mousse

20–30 Min

Preparation

1. Melt the chocolate in a bain-marie and allow to cool completely. Mix the Honey Gingerbread seasoning mix in with the chocolate.
2. Skim off the aquafaba (the liquid drained from the can of chickpeas) and use a powerful blender to mix while adding the baking powder and cream stabilizer until a white mixture with a consistency that is similar to meringue is reached.
3. Fold the meringue-like mixture into the chocolate. Then fill 6 glasses with the mixture, chill for an hour and enjoy.

Ingredients 6 Portions

= Kotányi Produkte

2	Cans of chickpeas (400 g)
1 pkg.	Cream stabilizer
1 tsp.	Baking powder
180 g	Cooking chocolate
1 tsp.	Honey Gingerbread Seasoning Mix