



# 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

