

Halloween "graveyard" mousse with Biscoff®

5 Schritte
6 Portionen

A fun, spooky Halloween treat that's rich, decadent and packed full of Biscoff. Loved by kids and adults alike.

Ingredients

2 eggs, separated
1 tbsp sugar
100 g Biscoff Spread
125 g mascarpone
100 ml cream 40% fat
130 g Biscoff Cookie Crumble
6 Biscoff Cookies
20 g white chocolate chips

Zubereitung

1. Beat the egg whites and sugar until stiff peaks form.
2. Combine the Biscoff Spread, mascarpone and the cream, beat until stiff using an electric whisk.
3. Carefully fold the egg whites into the Biscoff mixture, using a spatula.
4. Add the crushed Biscoff cookies as a first layer to 6 small glasses, add a layer Biscoff mousse and continue. The top layer should be crushed Biscoff cookies. Place in the fridge for 30 minutes to set.
5. Melt the white chocolate chips in the microwave or a Bain Marie until melted. Decorate the Biscoff cookie with "R.I.P". Place a cookie into the mousse. Enjoy.