



Halloween "graveyard" mousse with Biscoff®

5 steps
6 servings

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 Biscuit Crumble
6 Biscoff biscuits
20 g white chocolate chips

Preparation

- 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 biscuits as a first layer to 6 small glasses, add a layer Biscoff mousse and continue. The top layer should be crushed Biscoff biscuits. 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 biscuit with "R.I.P.". Place a cookie into the mousse. Enjoy.