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Ginger Mousse with Chocolate Sauce and Tuiles

Preparation time: 30 min

Cooking time: 30 min

Total time: 3 h

Difficulty: hard

Portions: 4 People

For the ginger mousse

5 g agar agar

200 ml orange juice

40 g sugar

2 cm fresh ginger root

10 g vegan alternative to margarine

1 tb orange liqueur

Some orange segments for garnish

For the chocolate sauce

2 tb vegan alternative to cream

For the Tuiles

25 g flour

120 ml water

120 ml sunflower oil

1 Pinch(es) cinnamon

For the mousse

1. Peel and finely grate the ginger root.

2. Pour the orange juice into a pan and heat up. Add the sugar and stir until it has dissolved.

3. Add the grated ginger. Stir in the agar agar and simmer for one minute. Then remove from the heat.

4. Melt the margarine and stir into the orange and ginger mixture. Whip the cream alternative and fold into the mixture. Pour the cream into 4 moulds and place in the fridge for at least 2 hours.

For the chocolate sauce

1. Heat the cream alternative in a pan, stir in the dark chocolate until it has dissolved.

For the tuiles

1. Mix all the ingredients with a mixer. Remove all lumps of flour.

2. Heat a non-stick frying pan and pour 2 tablespoons of the mixture into the pan. Caution: The fat-water mixture may splatter a little. Allow the water to evaporate and do not allow the tuiles to go brown.

3. Carefully remove from the pan, drain on a kitchen towel and leave to cool. Proceed in the same way with the remaining mixture.

Serve

1. Unmold the mousse from the molds onto individual plates.

2. Arrange with a chocolate sauce mirror and decorate with orange segments and wafers.