

# Biscoff® Halloween Graveyard Mousse

Lotus  
Biscoff®



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The perfect fun dessert for Halloween. Rich, decadent and full of Biscoff – to be enjoyed by young and old alike



**SERVINGS** 10 servings

## INGREDIENTS

2 eggs  
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

## 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 Biscoff Cookie Crumble as a first layer to 6 small glasses, add a layer Biscoff mousse and continue. The top layer should be Cookie Crumble. Place in the fridge for 30 minutes to set.
5. Melt the white chocolate chips in the microwave or au bain marie until melted. Decorate the Biscoff Cookies with "R.I.P.". Place a cookie into the mousse. Enjoy.



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