

Vanilla cream with gingerbread with the thermomix

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2 min 15 min 17 min 2/10 7 6 14

500g of milk
100g of ginger biscuit
70g of powdered sugar
30g of liquid cream
20g of cornflour
3 eggs
1 vanilla pod

**500g of milk
<span itemprop="**

Quickly cook a delicious and fragrant dessert using the Thermomix to delight all your guests :

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Put the milk, sugar, eggs, and cornstarch in the Thermomix bowl.

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Add the vanilla bean seeds and set the Thermomix to 15 minutes at speed 2 and 90°.

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Add the cream and blend for 30 seconds at speed 3.

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Pour into individual ramekins and refrigerate.

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Crumble the speculoos cookies on top of the ramekins before serving.

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You can add a dollop of whipped cream sprinkled with cocoa.

An excellent dessert prepared with the Thermomix. Delight your taste buds and eyes. Yum ;)