



LEMON AND MOCHA PARFAIT



QimiQ BENEFITS

- Quick and easy preparation
- Longer presentation times without loss of quality
- Variable creative possibilities



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medium

INGREDIENTS FOR 10 PORTIONS

FOR THE LEMON PARFAIT

310 g QimiQ Whip Pastry Cream, chilled

85 g Sugar

70 g Egg yolk(s)

35 ml Lemon juice

1 g Lemon peel, finely grated

FOR THE MOCHA PARFAIT

95 g QimiQ Whip Pastry Cream, chilled

30 g Sugar

10 g Egg yolk(s)

20 ml Milk

50 g Coffee crunch extract

METHOD

1. For the lemon parfait, lightly whip the cold QimiQ Whip and sugar until completely smooth, ensuring that the entire mixture is incorporated (including bottom and sides of bowl). Add the remaining ingredients and continue to whip until the required volume has been achieved.
2. For the mocha parfait, lightly whip the cold QimiQ Whip and sugar until completely smooth, ensuring that the entire mixture is incorporated (including bottom and sides of bowl). Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Spread the lemon parfait into flexipan half sphere forms and compress to eliminate air bubbles. Press mini metal spheres into the parfaits and freeze.
4. Warm the metal spheres with a torch to release, remove and place the half sphere forms back into the freezer for a few minutes.
5. Fill the open cavities with the mocha parfait mixture. Cover the flat side of the half sphere with a thin layer of sponge and place back into the freezer.
6. Release the parfaits from the flexipan and spray with cocoa butter or glaze.