



VANILLA PARFAIT WITH CHERRY COMPOTE



QimiQ BENEFITS

- Acid and alcohol stable
- One bowl preparation
- Deep freeze stable



15



easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Whip Dessert Cream Vanilla, chilled

15 ml Orange liqueur, Cointreau

80 g Sugar

125 g Cream 36 % fat

Cocoa powder, to sprinkle

FOR THE COMPOTE

400 g Cherries, tinned

60 g Sugar

20 g Corn flour / starch

Mint

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the orange liqueur, sugar and cream and continue to whip until the required volume has been achieved.
3. Line a rectangular mould with cling film. Pour the mixture into the tin and freeze overnight.
4. Drain the cherries. Mix the starch with 4 tbsp of the cherry juice to a smooth paste. Bring the remaining juice and sugar to the boil. Bind with the starch paste while stirring continuously and allow to cook for a further 2 minutes. Add the cherries and allow to cool.
5. Tip the parfait out of the mould to serve, cut into cubes and sprinkle with cocoa powder. Decorate with cherry compote and mint leaf.