



# VANILLA PARFAIT WITH CHERRY COMPOTE



## QimiQ BENEFITS

- Alcohol stable and does not curdle
- Foolproof real cream product, cannot be over whipped
- Full taste with less fat content
- Deep freeze stable



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easy

## INGREDIENTS FOR 10 PORTIONS

**375 g** QimiQ Whip Dessert Cream Vanilla, chilled

**15 ml** Orange liqueur, Cointreau

**160 g** Sugar

**250 ml** Cream 36 % fat

Cocoa powder, to dust

## FOR THE COMPOTE

**400 g** Cherries, tinned

**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. Garnish with cherry sauce and mint leaf.