



CHESTNUT PARFAIT WITH FIGS



QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Alcohol stable and does not curdle
- Quick and easy preparation
- Longer presentation times



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE PARFAIT

250 g	QimiQ Classic, unchilled
300 g	Chestnut puree
30 ml	Kirsch
40 ml	Maple syrup
120 ml	Whipping cream 36 % fat, whipped

TO DECORATE

8 ea	Chestnuts, cooked and peeled
25 g	Sugar
250 g	Figs

METHOD

1. For the parfait: whisk the unchilled QimiQ Classic smooth.
2. Add chestnut puree, kirsch/cherry brandy and maple syrup. Fold in the whipped cream.
3. Pour into a terrine mould lined with cling film and freeze for at least 6 hours.
4. For the decoration: caramelise the chestnuts in sugar.
5. Slice the parfait and arrange on a plate with the caramelised chestnuts and halved figs.