



# BAKED CHERRY DESSERT WITH VANILLA HONEY PARFAIT



## QimiQ BENEFITS

- Quick and easy preparation
- Oven baked dishes remain moist for longer
- Lightly binds oven baked dishes



25



easy

## INGREDIENTS FOR 6 PORTIONS FOR 30 X 20 CM OVEN PROOF DISH

### FOR THE DESSERT

<b>250 g</b>	QimiQ Cream Base
<b>4</b>	Slice(s) of white bread
<b>80 g</b>	Sugar
<b>4</b>	Egg yolk(s)
	Lemon peel, finely grated
<b>4</b>	Egg white(s)
<b>80 g</b>	Sugar
<b>80 g</b>	Flour
<b>50 g</b>	Walnuts, grated
<b>500 g</b>	Sour cherries, tinned, drained
<b>1 package</b>	Vanilla sugar
	Butter, for the baking tin
	Bread crumbs, for the baking tin

### FOR THE VANILLA AND HONEY PARFAIT

<b>250 g</b>	QimiQ Classic Vanilla, unchilled
<b>250 ml</b>	Whipping cream 36 % fat, whipped
<b>3 tbsp</b>	Honey

## METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. Remove the crusts and dice the bread.
3. Mix together the QimiQ Sauce Base, sugar, egg yolks and lemon rind. Fold in the diced bread.
4. Whisk the egg whites and sugar until stiff. Fold alternately with the flour and nut mixture into the QimiQ mixture.
5. Mix the cherries with vanilla sugar. Place into a greased oven proof dish and pour the QimiQ mixture evenly over the cherries.
6. Bake in the hot oven for approx. 40 minutes (cover with tin foil to prevent burning if necessary). Remove from the oven and dust with icing sugar.
7. For the parfait: whisk the unchilled QimiQ Classic Vanilla smooth. Fold in the whipped cream and honey. Freeze for at least 4 hours and serve with the baked cherry dessert.