



BITTER ORANGE PRALINE PARFAIT



QimiQ BENEFITS

- Acid and alcohol stable
- Creamy consistency
- Full taste with less fat content
- Deep freeze stable



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE ORANGE AND ALMOND PRALINE

100 g	Sugar
50 g	Almonds, peeled
130 g	Orange(s), peeled
6 g	Orange zest

FOR THE PARFAIT

300 g	QimiQ Whip Pastry Cream, chilled
3	Egg(s)
2	Egg yolk(s)
100 g	Marzipan (almond paste)
200 ml	Whipping cream 36 % fat
4 cl	Orange liqueur, Cointreau
100 ml	Orange juice
5 g	Orange zest
10 g	Vanilla sugar

METHOD

1. For the praline: caramelize the sugar in a frying pan, stir in the almonds and continue to caramelize.
2. Add the oranges and simmer until the liquid has almost disappeared and the mixture begins to caramelize. Stir in the orange zest.
3. Pour the mixture out onto a baking tray lined with parchment paper and allow to cool completely.
4. Place into a food processor and chop into fine pieces.
5. For the parfait: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the mixture is completely incorporated (especially the bottom and sides of bowl).
6. Add 150 g of the praline and the remaining ingredients and continue to whip until the required volume has been achieved.
7. Pour into a mould of your choice and freeze.
8. Remove from the mould and coat with the remaining praline crumbs.