



BITTER ORANGE PRALINE PARFAIT



QimiQ BENEFITS

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



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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

125 g	QimiQ Classic
1	Egg(s)
2	Egg yolk(s)
100 g	Marzipan (almond paste)
2 cl	Orange liqueur, Cointreau
50 ml	Orange juice
5 g	Orange zest
10 g	Vanilla sugar
250 ml	Whipping cream 36 % fat, whipped

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 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: whisk the egg with the egg yolk until fluffy over steam.
6. Add the marzipan and continue to whisk until cold.
7. Whisk the unchilled QimiQ Classic smooth. Add 100 g of the praline crumbs, orange liqueur, orange juice, orange zest and vanilla sugar.
8. Fold the whipped cream and egg mixture into the QimiQ mixture.
9. Fill into a mould of your choice and allow to deep freeze.
10. Tip the parfait out of the mould and roll in the remaining praline crumbs.