



# APRICOT AND MARZIPAN PARFAIT WITH PISTACHIO CRUMBLE TOPPING



## QimiQ BENEFITS

- Acid and alcohol stable
- Creamy indulgent taste with less fat
- Deep freeze stable



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easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE PARFAIT

|               |   |
|---------------|---|
| <b>250 g</b>  | QimiQ Classic                           |
| <b>1</b>      | Egg(s)                                  |
| <b>2</b>      | Egg yolk(s)                             |
| <b>1</b>      | Orange(s), juice and finely grated zest |
| <b>1</b>      | Lemon(s), juice only                    |
| <b>80 g</b>   | White chocolate                         |
| <b>60 g</b>   | Marzipan (almond paste)                 |
| <b>250 ml</b> | Whipping cream 36 % fat                 |
| <b>180 g</b>  | Apricots, pureed                        |

### FOR THE CRUMBLE TOPPING

|              |                    |
|--------------|--------------------|
| <b>100 g</b> | Butter             |
| <b>40</b>    | Sugar              |
| <b>100 g</b> | Pistachios, ground |
| <b>160 g</b> | Wheat flour        |

## METHOD

1. For the parfait: beat the egg, egg yolks, orange zest, orange juice and lemon juice over a steam bath until the temperature reaches 58°C.
2. Melt the QimiQ Classic, white chocolate and marzipan together at low temperature and add to the egg mixture. Continue to whisk over a cold water bath until the mixture has cooled down.
3. Whip the cream until almost stiff and fold into the mixture.
4. Line a terrine mould with cling film. Pour half of the parfait mixture into the mould. With a spoon, drizzle some of the apricot puree over the parfait. Pour the remaining parfait mixture into the mould and finish with the apricot puree.
5. Freeze for approx. 4-6 hours.
6. For the crumble topping: whisk the butter and sugar until fluffy. Add the pistachios and flour and mix well.
7. Rub the dough with your fingertips onto a baking sheet lined with parchment paper. Bake in a preheated oven at 170 °C (air circulation) for approx. 4 minutes.
8. Tip the parfait out of the mould and coat with the pistachio crumble topping.