



NUT AND NOUGAT PARFAIT



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Deep freeze stable
- Quick and easy preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

300 g QimiQ Whip Pastry Cream, chilled

3 Egg(s)

2 Egg yolk(s)

80 Sugar

200 ml Whipping cream 36 % fat

100 g Dark chocolate (40-60 % cocoa), melted

200 g Nougat, melted

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the eggs, egg yolks, sugar and cream and continue to whip until the required volume has been achieved.
3. Fold in the melted chocolate and nougat.
4. Fill the mixture into moulds and freeze for at least 6 hours.