



BLACKCURRANT AND COCONUT PARFAIT



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Acid and alcohol stable
- Creamy indulgent taste with less fat
- Deep freeze stable



15



easy

INGREDIENTS FOR 10 PORTIONS

300 g	QimiQ Whip Pastry Cream, chilled
3	Egg(s)
2	Egg yolk(s)
160 g	Sugar
200 ml	Whipping cream 36 % fat
150 g	Black currant fruit puree
1 pinch(es)	Cinnamon
2 cl	Orange liqueur, Cointreau
150 g	Boiron coconut puree
2 cl	Coconut liqueur

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 to the QimiQ Whip and continue to whip until the required volume has been achieved.
3. Split the mixture in half. Fold the blackcurrant puree, cinnamon and Cointreau into one half of the cream and coconut puree and coconut liqueur into the second half.
4. Fill the mixtures in 2 distinct layers into moulds and freeze.