



STRAWBERRY PARFAIT WITH CHOCOLATE COULIS



QimiQ BENEFITS

- Longer presentation times without loss of quality
- No eggs required
- Quick and easy preparation



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE PARFAIT

250 g QimiQ Whip Pastry Cream, chilled

180 g Mascarpone

100 g Sugar

0.5 Orange(s), finely grated zest

200 g Strawberries, pureed

2 cl Gin

FOR THE CHOCOLATE COULIS

150 g QimiQ Classic

200 g Dark chocolate (40-60 % cocoa)

Sugar, to taste

METHOD

1. For the parfait: 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 remaining ingredients and continue to whip until the required volume has been achieved.
3. Fill into a loaf tin lined with cling film and deep freeze.
4. For the chocolate coulis: melt the QimiQ Classic with the chocolate over a water bath. Add sugar if necessary.
5. Remove the strawberry parfait from the mould, portion and serve with the chocolate coulis.