



ADVOCAAT PARFAIT



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, unchilled

150 ml Advocaat [Eggnog]

80 g Sugar

2 package Vanilla sugar

125 Whipping cream 36 % fat, whipped

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the advocaat, sugar and vanilla sugar.
2. Fold in the whipped cream.
3. Line small moulds with cling film. Fill the parfait mixture into the moulds and allow to deep freeze for approx. 4 hours.