ORANGE AND ADVOCAAT PARFAIT ON PASTRY BRITTLES

QimiQ BENEFITS

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

🕐 40   🔥 easy

Tips

Decorate with chopped pistachios
and raspberries.

INGREDIENTS FOR 4 PORTIONS

FOR THE ADVOCAAT PARFAIT

125 g	QimiQ Classic, unchilled
75 ml	Advocaat [Eggnog]
65	Whipping cream 36 % fat
40 g	Sugar
1 package	Vanilla sugar

FOR THE ORANGE PARFAIT

125 g	QimiQ Classic, unchilled
75 g	Peaches, tinned and drained, pureed
0.5	Orange(s), juice and finely grated zest
65	Whipping cream 36 % fat
40 g	Sugar
1 package	Vanilla sugar

FOR THE PASTRY BRITTLE

1 package	Fresh whole meal strudel [filo] pastry
30 g	Butter, melted
40 g	Powdered sugar

METHOD

1. For the advocaat parfait: whisk the unchilled QimiQ Classic smooth. Add the advocaat and mix well.
2. Whisk the cream with the sugar and vanilla sugar until stiff and fold into the QimiQ mixture.
3. Line a baking tin with cling film and fill it with the parfait mixture. Allow to deep freeze for approx. 4 hours.
4. For the orange parfait: whisk the unchilled QimiQ Classic smooth. Add the peach puree, orange juice and orange zest and mix well.
5. Whisk the cream with the sugar and vanilla sugar until stiff and fold into the QimiQ mixture.
6. Line a baking tin with cling film and fill it with the parfait mixture. Allow to deep freeze for approx. 4 hours.
7. For the pastry brittle: roll the pastry out thinly and cut into circles. Spread melted butter onto one of the circles and dust with icing sugar. Place another circle on top, spread with the melted butter and dust with icing sugar. Place on a baking sheet and continue until 8 circles have been made.
8. Bake the circles at 170 °C for approx. 10 minutes.
9. Cut circles out of the advocaat and orange parfait. Place a circle of advocaat parfait onto one pastry brittle and place another sheet on top. Add another circle of orange parfait on top and follow with another sheet of pastry brittle. Finish with another advocaat parfait.
10. Decorate as required and serve immediately.