



CHESTNUT PARFAIT WITH FIGS



QimiQ BENEFITS

- Alcohol stable and does not curdle
- One bowl preparation
- Full taste with less fat content
- Deep freeze stable



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE PARFAIT

300 g QimiQ Whip Pastry Cream, chilled

100 ml Milk

500 g Chestnut puree

60 ml Kirsch

40 ml Maple syrup

60 g Pasteurized egg white

TO DECORATE

16 ea Chestnuts, cooked and peeled

50 g Sugar

500 g Figs, halved

METHOD

1. For the parfait: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the milk, chestnut puree, Kirsch and syrup and continue to whip at top speed until the required volume has been achieved.
3. Whisk the egg whites stiff and fold into the mixture.
4. Pour into a terrine mould lined with cling film and freeze for at least 6 hours.
5. For the decoration: caramelize the chestnuts in sugar.
6. Slice the parfait and arrange on a plate with the caramelised chestnuts and halved figs.