



# GINGER PARFAIT WITH RHUBARB RAGOUT



## QimiQ BENEFITS

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



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easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE GINGER PARFAIT

- 250 g** QimiQ Classic, unchilled
- 150 g** Mascarpone
- 100 g** Sugar
- 30 g** Pickled ginger, finely sliced
- 250 ml** Whipping cream 36 % fat, whipped

### FOR THE RHUBARB RAGOUT

- 250 ml** Pomegranate juice
- 50 g** Sugar
- 10 g** Custard powder
- 500 g** Rhubarb, fresh, cut into pieces

## METHOD

1. For the ginger parfait: whisk the unchilled QimiQ Classic smooth. Add the mascarpone, sugar and ginger and mix well. Fold in the whipped cream.
2. Fill the mixture into small moulds and deep freeze.
3. For the rhubarb ragout: bring the pomegranate juice with the sugar to the boil. Whisk the custard powder until smooth with some cold water and whisk into the boiling mixture. Add the rhubarb pieces and bring to the boil. Remove from the heat and allow to cool.
4. Serve the ginger parfait with the rhubarb ragout.