



PRALINE PARFAIT



QimiQ BENEFITS

- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

50 g QimiQ Classic, unchilled

1 Egg(s)

3 Egg yolk(s)

70 g Milk chocolate, melted

30 g Dark chocolate (40-60 % cocoa), melted

1 tbsp Rum

1 tbsp Brandy

250 ml Cream 36 % fat

Mixed berries, fresh, to decorate

METHOD

1. Beat the egg and egg yolks over a steam bath until fluffy. Slowly add the melted chocolate, rum and brandy and continue to beat over the steam bath until a light brown frothy mixture has been achieved.
2. Continue to whisk over a cold water bath until the mixture has cooled down.
3. Whisk QimiQ Classic smooth. Add the liquid cream, whisk with a mixer until stiff and fold into the parfait mixture.
4. Pour into a loaf tin (approx. 1 litre volume) lined with cling film and freeze.
5. Decorate with berries and serve.