NOUGAT PARFAIT

15   easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Whip Pastry Cream, chilled
80 ml	Milk
40 g	Sugar
80 g	Dark couverture 70 % cocoa, melted
100 g	Nougat, melted
	Mixed berries, fresh, to decorate

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the milk and sugar and continue to whip until the required volume has been achieved.
3. Fold in the melted couverture and nougat.
4. Fill the mixture into loaf tin lined with cling film and deep freeze.
5. Remove from the tin and decorate with berries.