



NOUGAT PARFAIT



QimiQ BENEFITS

- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat



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.