



COFFEE AND COCONUT PARFAIT



QimiQ BENEFITS

- Foolproof real cream product, cannot be over whipped
- Creamy indulgent taste with less fat
- Alcohol stable and does not curdle
- Deep freeze stable



25



easy

INGREDIENTS FOR 10 PORTIONS

400 g QimiQ Whip Coffee, chilled

100 g Pasteurised whole egg

50 g Sugar

50 ml Coffee liqueur

50 ml Coconut liqueur

100 g Coconut flakes

METHOD

1. Lightly whip the cold QimiQ Whip Coffee until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Whisk the egg, sugar and liqueur over steam until fluffy. Remove from the heat and continue to whisk until cold.
3. Add the egg mixture to the QimiQ Whip Coffee and continue to whip until the required volume has been achieved.
4. Line a terrine mould with cling film. Pour the parfait mixture into the mould and freeze.
5. Tip out of the mould, remove the cling film and coat with coconut flakes.