



# WHITE CHOCOLATE RASPBERRY PARFAIT



## QimiQ BENEFITS

- High stability despite light consistency
- Saves time and resources
- Longer presentation times



## INGREDIENTS FOR 903 G

<b>250 g</b>	QimiQ Whip Pastry Cream
<b>80 g</b>	Pasteurized egg yolks
<b>125 g</b>	Whipping cream 35-36 % fat
<b>40 g</b>	Grand Marnier
<b>200 g</b>	White chocolate
<b>8 g</b>	Gelatine
<b>200 g</b>	Raspberries
	Dark chocolate sponge base

## METHOD

1. For the white chocolate mousse: 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 cream, egg yolk (optional ) Grand Marnier and continue to whip until the required volume has been achieved.
3. Fold in the melted chocolate.
4. Mix in the soaked and dissolved gelatine.
5. Line a terrine mould with cling film. With a rolling pin flatten the sponge base. Cut into 2 halves and use one to line a terrine mould.
6. Fill the white chocolate mousse with the raspberries into the mould and cover with the second half of sponge.
7. Freeze before serving.