



# 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



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easy

## INGREDIENTS FOR 5 PORTIONS

<b>250 g</b>	QimiQ Whip Coffee, chilled
<b>60 g</b>	Pasteurised whole egg
<b>30 g</b>	Sugar
<b>30 ml</b>	Coffee liqueur
<b>30 ml</b>	Coconut liqueur
<b>65 g</b>	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.