



VANILLA ICE CREAM PARFAIT WITH FRUIT SAUCE



QimiQ BENEFITS



15



easy

Tips

You can reduce the calories by replacing the sugar with 8 g of sweetener (Natreen liquid).

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

100 g QimiQ Classic Vanilla

50 g Pasteurized egg yolks

15 ml Orange liqueur, Cointreau

110 g Sugar

METHOD

1. Stir the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) in the whipping machine until fluffy.
2. Add the QimiQ Classic Vanilla, egg yolk, Cointreau and sugar and whip at the highest speed for 3 minutes. Bottle and freeze overnight.