



CRUNCHY CHOCOLATE PARFAIT GATEAU



QimiQ BENEFITS

- Real dairy cream product, cannot be over whipped
- Stable consistency



25



medium

INGREDIENTS FOR 8 PORTIONS

FOR THE SPONGE

6 Egg(s)

190 g Sugar

180 g AP Flour

30 g Powdered sugar

FOR THE PARFAIT

150 g Pasteurized whole egg

50 g Sugar

300 g QimiQ Whip Chocolate, chilled

50 g Nougat

50 g Hazelnut brittle

METHOD

1. For the sponge, whisk the egg yolk and half of the sugar together until fluffy. Whisk the egg whites and remaining sugar stiff. Fold the flour and stiff egg whites alternately into the egg yolk mixture.
2. Pipe a circle and approx. 15 fingers onto a baking tray lined with baking paper and dust with powdered sugar.
3. Bake at 430° F (conventional oven) for approx. 10-15 minutes.
4. For the parfait, whisk the egg and sugar until fluffy. Whisk the cold QimiQ Whip at top speed until doubled in volume.
5. Add the soft nougat and eggs and whisk together until smooth. Fold in the chopped praline.
6. Place the sponge circle in a cake ring and position the fingers around the sides. Pour on the parfait mixture and freeze.