



VANILLA PARFAIT WITH CHERRY COMPOTE



QimiQ BENEFITS

- Alcohol stable and does not curdle
- Real dairy cream product, cannot be over whipped
- Full taste with less fat content
- Freezer stable



15



easy

INGREDIENTS FOR 10 PORTIONS

375 g QimiQ Whip Vanilla, chilled

15 ml Orange liquor, Cointreau

160 g Sugar

250 ml Heavy cream 36 % fat

Cocoa powder, to dust

FOR THE COMPOTE

400 g Cherries, tinned

20 g Corn starch

Mint

METHOD

1. 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 orange liqueur, sugar and cream and continue to whip until the required volume has been achieved.
3. Line a rectangular mould with cling film. Pour the mixture into the tin and freeze overnight.
4. Drain the cherries. Mix the starch with 4 tbsp of the cherry juice to a smooth paste. Bring the remaining juice and sugar to the boil. Bind with the starch paste while stirring continuously and allow to cook for a further 2 minutes. Add the cherries and allow to cool.
5. Tip the parfait out of the mould to serve, cut into cubes and sprinkle with cocoa powder. Garnish with cherry sauce and mint leaf.