



CHESTNUT PARFAIT WITH FIGS



QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Alcohol stable and does not curdle
- Quick and simple preparation
- Longer presentation times possible under proper refrigeration



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE PARFAIT

250 g QimiQ Classic, room temperature

300 g Chestnut puree

30 ml

40 ml Maple syrup

120 ml Whipping cream 36% fat, beaten

TO DECORATE

8 pcs Chestnuts, cooked and peeled

25 g Sugar

250 g Figs

METHOD

1. For the parfait: whisk the unchilled QimiQ Classic smooth.
2. Add chestnut puree, kirsch/cherry brandy and maple syrup. Fold in the whipped cream.
3. Pour into a terrine mold lined with cling film and freeze for at least 6 hours.
4. For the decoration: caramelize the chestnuts in sugar.
5. Slice the parfait and arrange on a plate with the caramelized chestnuts and halved figs.