



BAKED CHERRY DESSERT WITH VANILLA HONEY PARFAIT



QimiQ BENEFITS

- Quick and simple preparation
- Oven baked dishes remain moist for longer
- Lightly binds oven baked dishes



25



easy

INGREDIENTS FOR 6 PORTIONS, FOR 12" X 8" BAKING DISH

FOR THE DESSERT

250 g	QimiQ Sauce Base
4	Slice(s) of white bread
80 g	Sugar
4	Egg yolk(s)
	Lemon peel, finely grated
4	Egg white(s)
80 g	Sugar
80 g	AP Flour
50 g	Walnuts, grated
500 g	Sour cherries, tinned, drained
1 package	Vanilla sugar
	Butter, for the baking tin
	Bread crumbs, for the baking tin

FOR THE VANILLA AND HONEY PARFAIT

250 g	QimiQ Classic Vanilla, room temperature
250 ml	Whipping cream 36% fat, beaten
3 tbsp	Honey

METHOD

1. Preheat an oven to 320 °F (conventional oven).
2. Remove the crusts and dice the bread.
3. Mix together the QimiQ Sauce Base, sugar, egg yolks and lemon rind. Fold in the diced bread.
4. Whisk the egg whites and sugar until stiff. Fold alternately with the flour and nut mixture into the QimiQ mixture.
5. Mix the cherries with vanilla sugar. Place into a greased oven proof dish and pour the QimiQ mixture evenly over the cherries.
6. Bake in the hot oven for approx. 40 minutes (cover with tin foil to prevent burning if necessary). Remove from the oven and dust with powdered sugar.
7. For the parfait: whisk the unchilled QimiQ Classic Vanilla smooth. Fold in the whipped cream and honey. Freeze for at least 4 hours and serve with the baked cherry dessert.