



CHESTNUT PARFAIT WITH FIGS



QimiQ BENEFITS

- Alcohol stable and does not curdle
- Full taste with less fat content
- One bowl preparation
- Freezer stable



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE PARFAIT

150 g QimiQ Whip, chilled

50 ml Milk

250 g Chestnut puree

30 ml

20 ml Maple syrup

TO DECORATE

8 pcs Chestnuts, cooked and peeled

25 g Sugar

250 g Figs

METHOD

1. For the parfait: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the milk, chestnut puree, Kirsch and syrup and continue to whip at top speed until the required volume has been achieved.
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.