



EGGNOG PARFAIT



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Freezer stable



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic Vanilla, room temperature

150 g Eggnog

20 Sugar

125 Whipping cream 36% fat, beaten

METHOD

1. Whisk the unchilled QimiQ Classic Vanilla smooth. Add the eggnog and sugar and mix well.
2. Fold in the whipped cream.
3. Line small molds with cling film. Fill the parfait mixture into the moulds and allow to deep freeze for approx. 4 hours.