



APRICOT AND MARZIPAN PARFAIT WITH PISTACHIO CRUMBLE TOPPING



QimiQ BENEFITS

- Acid and alcohol stable
- Creamy indulgent taste with less fat
- Freezer stable



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE PARFAIT

250 g	QimiQ Classic
1	Egg(s)
2	Egg yolk(s)
1	Orange(s), juice and finely grated zest
1	Lemon(s), juice only
80 g	White chocolate
60 g	Marzipan
250 ml	Whipping cream 36% fat
180 g	Apricots, pureed

FOR THE CRUMBLE TOPPING

100 g	Butter
40	Sugar
100 g	Pistachios, ground
160 g	Wheat flour

METHOD

1. For the parfait: beat the egg, egg yolks, orange zest, orange juice and lemon juice over a steam bath until the temperature reaches 136°F.
2. Melt the QimiQ Classic, white chocolate and marzipan together at low temperature and add to the egg mixture. Continue to whisk over a cold water bath until the mixture has cooled down.
3. Whip the cream until almost stiff and fold into the mixture.
4. Line a terrine mould with cling film. Pour half of the parfait mixture into the mould. With a spoon, drizzle some of the apricot puree over the parfait. Pour the remaining parfait mixture into the mould and finish with the apricot puree.
5. Freeze for approx. 4-6 hours.
6. For the crumble topping: whisk the butter and sugar until fluffy. Add the pistachios and flour and mix well.
7. Rub the dough with your fingertips onto a baking sheet lined with parchment paper. Bake in a preheated oven at 340 °F (air circulation) for approx. 4 minutes.
8. Tip the parfait out of the mould and coat with the pistachio crumble topping.