



# BLACKCURRANT AND COCONUT PARFAIT



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Acid and alcohol stable
- Creamy indulgent taste with less fat
- Freezer stable



15



easy

## INGREDIENTS FOR 10 PORTIONS

<b>300 g</b>	QimiQ Whip, chilled
<b>3</b>	Egg(s)
<b>2</b>	Egg yolk(s)
<b>160 g</b>	Sugar
<b>200 ml</b>	Whipping cream 36% fat
<b>150 g</b>	Black currant fruit puree
<b>1 pinch(es)</b>	Cinnamon
<b>2 cl</b>	Orange liquor, Cointreau
<b>150 g</b>	Boiron coconut puree
<b>2 cl</b>	Coconut liquor

## METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the eggs, egg yolks, sugar and cream to the QimiQ Whip and continue to whip until the required volume has been achieved.
3. Split the mixture in half. Fold the blackcurrant puree, cinnamon and Cointreau into one half of the cream and coconut puree and coconut liqueur into the second half.
4. Fill the mixtures in 2 distinct layers into moulds and freeze.