



# EGGNOG PARFAIT



## QimiQ BENEFITS

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



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easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, room temperature

**150 ml** Eggnog

**80 g** Sugar

**2 package** Vanilla sugar

**125** Whipping cream 36% fat, beaten

## METHOD

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