



# ORANGE AND ADVOCaat PARFAIT ON PASTRY BRITTLES



## QimiQ BENEFITS

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



40



easy

## Tips

Decorate with chopped pistachios and raspberries.

## INGREDIENTS FOR 4 PORTIONS

### FOR THE EGGNOG PARFAIT

**125 g** QimiQ Classic, room temperature

**75 ml** Egnog

**65** Whipping cream 36% fat

**40 g** Sugar

**1 package** Vanilla sugar

### FOR THE ORANGE PARFAIT

**125 g** QimiQ Classic, room temperature

**75 g** Peaches, tinned and drained, pureed

**0.5** Orange(s), juice and finely grated zest

**65** Whipping cream 36% fat

**40 g** Sugar

**1 package** Vanilla sugar

### FOR THE PASTRY BRITTLE

**1 package** Fresh whole meal strudel [filo] pastry

**30 g** Butter, melted

**40 g** Powdered sugar

## METHOD

1. For the eggnog parfait: whisk the unchilled QimiQ Classic smooth. Add the eggnog and mix well.
2. Whisk the cream with sugar and vanilla sugar until stiff and fold into the QimiQ mixture.
3. Line a baking tin with cling film and fill it with the parfait mixture. Allow to deep freeze for approx. 4 hours.
4. For the orange parfait: whisk the unchilled QimiQ Classic smooth. Add the peach puree, orange juice and orange zest and mix well.
5. Whisk the cream with the sugar and vanilla sugar until stiff and fold into the QimiQ mixture.
6. Line a baking tin with cling film and fill it with the parfait mixture. Allow to deep freeze for approx. 4 hours.
7. For the pastry brittle: roll the pastry out thinly and cut into circles. Spread melted butter onto one of the circles and dust with icing sugar. Place another circle on top, spread with the melted butter and dust with icing sugar. Place on a baking sheet and continue until 8 circles have been made.
8. Bake the circles at 340 °F for approx. 10 minutes.
9. Cut circles out of the advocaat and orange parfait. Place a circle of advocaat parfait onto one pastry brittle and place another sheet on top. Add another circle of orange parfait on top and follow with another sheet of pastry brittle. Finish with another advocaat parfait.
10. Decorate as required and serve immediately.