



ORANGE AND EGGNOG PARFAIT ON PASTRY BRITTLES



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE EGGNOG PARFAIT

500 g QimiQ Classic, room temperature

300 ml Eggnog

250 ml Whipping cream 36% fat

160 g Sugar

10 g Vanilla sugar

FOR THE ORANGE PARFAIT

500 g QimiQ Classic, room temperature

300 g Peaches, tinned and drained, pureed

1 Orange(s), juice and finely grated zest

250 ml Whipping cream 36% fat

160 g Sugar

10 g Vanilla sugar

FOR THE PASTRY BRITTLE

2 package Fresh whole meal strudel [filo] pastry

120 g Butter, melted

160 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.
11. **Tipp:** Mit gehackten Pistazien und Himbeeren dekorieren.