



GINGER PARFAIT WITH RHUBARB RAGOUT



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE GINGER PARFAIT

250 g QimiQ Classic, room temperature

150 g Mascarpone

100 g Sugar

30 g Pickled ginger, finely sliced

250 ml Whipping cream 36% fat, beaten

FOR THE RHUBARB RAGOUT

250 ml Pomegranate juice

50 g Sugar

10 g Custard powder

500 g Rhubarb, fresh, cut into pieces

METHOD

1. For the ginger parfait: whisk the unchilled QimiQ Classic smooth. Add the mascarpone, sugar and ginger and mix well. Fold in the whipped cream.
2. Fill the mixture into small moulds and deep freeze.
3. For the rhubarb ragout: bring the pomegranate juice with the sugar to a boil. Whisk the custard powder until smooth with some cold water and whisk into the boiling mixture. Add the rhubarb pieces and bring to the boil. Remove from the heat and allow to cool.
4. Serve the ginger parfait with the rhubarb ragout.