



# PRALINE PARFAIT



## QimiQ BENEFITS

- Longer shelf life without loss of quality
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 4 PORTIONS

<b>50 g</b>	QimiQ Classic, room temperature
<b>1</b>	Egg(s)
<b>3</b>	Egg yolk(s)
<b>70 g</b>	Milk chocolate, melted
<b>30 g</b>	Dark chocolate (40-60 % cocoa), melted
<b>1 tbsp</b>	Rum
<b>1 tbsp</b>	Brandy
<b>250 ml</b>	Heavy cream 36 % fat
	Mixed berries, fresh, to decorate

## METHOD

1. Beat the egg and egg yolks over a steam bath until fluffy. Slowly add the melted chocolate, rum and brandy and continue to beat over the steam bath until a light brown frothy mixture has been achieved.
2. Continue to whisk over a cold water bath until the mixture has cooled down.
3. Whisk QimiQ Classic smooth. Add the liquid cream, whisk with a mixer until stiff and fold into the parfait mixture.
4. Pour into a loaf tin (approx. 1 litre volume) lined with plastic film and freeze.
5. Decorate with berries and serve.