



# COFFEE AND COCONUT PARFAIT



## QimiQ BENEFITS

- Real dairy cream product, cannot be over whipped
- Creamy indulgent taste with less fat
- Alcohol stable and does not curdle
- Freezer stable



25



easy

## INGREDIENTS FOR 10 PORTIONS

**400 g** QimiQ Whip Coffee, chilled

**100 g** Pasteurized whole egg

**50 g** Sugar

**50 ml** Coffee liquor

**50 ml** Coconut liquor

**100 g** Coconut flakes

## METHOD

1. Lightly whip the cold QimiQ Whip Coffee until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Whisk the egg, sugar and liquor over steam until fluffy. Remove from the heat and continue to whisk until cold.
3. Add the egg mixture to the QimiQ Whip Coffee and continue to whip until the required volume has been achieved.
4. Line a terrine mold with cling film. Pour the parfait mixture into the mold and freeze.
5. Tip out of the mold, remove the cling film and coat with coconut flakes.