



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.