Iced cappuccino parfait

biscoffee crumb, chocolate sauce

Ingredients (10 portions)

Cream	840ml
Condensed milk	350ml
Icing sugar	40g
Cornflour	30g
Coffee	30g
Sauce	
Chocolate	125g
Stock syrup	125g
Cream	125g
Chocolate of decoration	50g
Strawberries	100g
Cream	125ml
Mint to decorate	50g

Prep list

- Make parfait
- Make sauce
- Chocolate run out
- Mint garnish

Allegies and Alternatives

GF: gluten free crumb
DF: vegan coffee parfait , vegan crumb , vegan sauce
Vegan: vegan coffee parfait , vegan crumb , vegan sauce
Nut free: yes

Blackboard wording

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DESSERT – METHOD AND SERVING

Parfait

Dissolve the coffee in 2 tablespoons of boiling water and leave to cool.

Mix cold cream, cold condensed milk, icing sugar, cornflour and whip till soft peak. Spoon into dariole tins, level the top. Freeze overnight.

Crush biscuits if not already bought in crushed.

Chocolate Sauce

Put stock syrup, chocolate and cream into a pan bring to a simmer stirring to combine.

Melt chocolate for decoration, pipe some runouts, chill.

Remove parfaits from tins before service, dip into hot water to release them and place on cling-filmed tray/cardboard.

Put back into freezer so ready for service.

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Service and Presenation

On a white plate: place crumb in centre of plate parfait on top. Pipe cream decoration, add berries and mint. Squeezey bottle of chocolate sauce around the parfait.

