

# WHITE CHOCOLATE AND BAILEYS PARFAIT WITH COFFEE CRUMBLE

Ice cream isn't just for kids! This sophisticated parfait becomes extra delightful when frozen in homemade paper cones. It's creamy and dreamy with rubbly crunch from pistachio and chocolate, and extra texture and flavour thanks to a coffee crumble condiment.

**Serves:** about 1 litre or 8 cones  
**Time:** 30 minutes plus 6-8 hrs freezing



## INGREDIENTS

### Parfait

600 grams thickened cream  
200 grams white chocolate pieces  
2 eggs  
6 egg yolks  
100 grams raw sugar  
60 grams roasted pistachios  
100 grams milk chocolate pieces  
60 grams Baileys Irish cream liqueur (or similar)

### Coffee Crumb

40 grams pistachios  
40 grams raw sugar  
20 grams flour  
10 grams cocoa  
10 grams ground coffee  
40 grams butter, chopped in pieces



## METHOD

### Parfait

1. Place white chocolate in mixing bowl and chop **5 sec/speed 6**.
2. Add 200 grams of the cream and melt **4 min/50°C (120°F)/speed 1**. When white chocolate is melted, transfer mixture into another bowl. Scrape bowl out well; no need to wash.
3. **Insert Butterfly whisk**. Place yolks, eggs and sugar into mixing bowl and mix **3 min/80°C (175°F)/speed 3** or until pale and fluffy.
4. Turn to **speed 3** and slowly add white chocolate mixture to egg mixture, mixing for about 1 minute. Turn mixture into a container and allow to cool completely in refrigerator. Clean and dry mixing bowl.
5. Place nuts and milk chocolate in mixing bowl and chop **2 sec/speed 7**. Set aside.
6. **Insert Butterfly whisk**. Add remaining 400 grams cream and whip **20 sec/speed 4** or until soft peaks form.
7. Add reserved nuts and chocolate, cooled egg mixture and Baileys to mixing bowl. Combine **15 sec/speed 1** or until smooth.
8. To make the paper cones, cut 8 x 30cm squares of baking paper. Fold each square in half diagonally to form a triangle. Place a paper triangle in front of you with the centre point towards you. Curl the other two points towards you, turning them under where they meet the centre point to form a cone. Adjust the size of the cone by tightening or loosening the points. Staple or tape the cone securely to hold its shape and stand each cone in a tall glass or jar.
9. Pour parfait into cones. Place in freezer until firm.



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#### **Coffee Crumb**

10. Preheat oven to 160°C/320°F.
11. Place all ingredients in mixing bowl and pulse **Turbo/1 sec/2 times** or until crumbly and combined.
12. Turn mixture onto a lined baking tray and bake for 20 minutes (160°C/320°F), stirring once after 10 minutes. Allow to cool completely then store in an airtight container.

#### **Tips**

- Parfait can also be frozen in a log tin and served sliced or scooped. It can also be layered in glasses with coffee crumb.

#### **Variation**

- Use almonds or hazelnuts instead of pistachios
- Use Tia Maria instead of Baileys for extra coffee kick
- Add a teaspoon of vanilla paste, if desired
- Pour a little melted chocolate into the base of each cone for a choc-tipped dessert