HAZELNUT PRALINE PARFAIT



Menù Ingredients

100 g. Dolce freddo - Cold Dessert - LC1X

130 g. Delizia alla nocciola - Hazelnut Delizia - LD1X

q.b. Glassa al cioccolato - Chocolate glaze - D30

q.b. Sablage nocciola - Hazelnut sablage - 7086

Ingredients

200 g Whole milk

Redcurrant

n° 6 Chocolate-covered wafers biscuit

Chef: Monica Copetti

Method

serves 6

With the help of the planetary mixer or the whipper, whip the DolceFreddo powder mixture together with the milk previously cooled in the refrigerator for 5 minutes; add the Hazelnut Delizia and knead for a further 2 minutes to obtain a homogeneous mixture.

Place a wafer wafer lined with chocolate on the bottom of the single-portion moulds, then spread the hazelnut cream on top and leave in the freezer for at least 4 hours. Unmould the parfaits and dip them in the hazelnut sablage to coat the surface. Transfer the praline parfaits to plates and decorate with a drizzle of chocolate icing and redcurrant berries.

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