



ICED BLACKCURRANT PARFAIT

Ingrédients

- Egg yolks - 3
- Sugar - 285 g
- Single cream - 185 g
- Creamed butter - 50 g
- Nectar de Bourgogne Blackcurrant juice - 60 g
- Flour - 30 g

Préparation

Iced blackcurrant parfait :

Make a syrup with the 65 g sugar and a little water.

Cook at 115°C and pour over the egg yolks.

Beat until you obtain a ribbon. Add the Crème de Cassis de Dijon.

Beat the single cream until it becomes frothy.

Mix the pâte à bombe and the whipped cream.

Fill the rhodoïd tubes. Push firmly down and place in the freezer.

Biscuit twists :

Mix 50 g creamed butter, 125g of sugar, 30g of flour, 60g de nectar de Bourgogne. Cook on a silpat at 200°C until light brown.

Allow to cool and roll round a tube with a diameter of 6cm.

Recipe made from Crème de Cassis de Dijon Briottet.

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