FERRERO ROCHER SPICY BISCUIT PARFAIT

Duration: 30 min

Servings: 6 persons

Level: ●○○ Easy

Ingredients

FOR THE CAKE	AMOUNT
Ferrero Rocher	6
Cream cheese	450g
Spiced cookies	200g
Butter	100g
Milk chocolate	80g
Double cream	600ml
Icing sugar	50g
Red grapes	50g
Winter cherry	40g
Egg white	1
Vanilla bean powder	1tsp
Granulated sugar	50g

Ferrero Rocher spicy biscuit parfait ~ step by step

1. Crumble the spiced biscuits by carefully placing them inside a zip-lock food bag and beating with a rolling pin. Transfer into a bowl and add melted butter. Stir until the ingredients are well combined and press them onto the bottom of a 20x8 cm tin.
2. Whip the cream cheese with the vanilla powder and icing sugar, add very finely chopped chocolate and stir.
3. Whip the cream with an electric whisker, gently fold into the cream cheese mixture and finally add the crumbled biscuits. Even out the surface and chill in the refrigerator for 4-6 hours or freeze for 1 hour until firm.
4. Dip the red grapes on beaten egg white first and then transfer on granulated sugar. Let dry. Unmould the cake on a serving dish and decorate with Ferrero Rocher chocolates, frosted grapes, and winter cherry.
5. Serve with one Ferrero Rocher per portion.

Allergens: hazelnuts, cream cheese, soy lecithin, egg