



Ferrero Rocher spicy biscuit parfait

INGREDIENTS

6 Ferrero Rocher
450g cream cheese
200g spiced cookies
100g butter
80g milk chocolate
600ml double cream
50g icing sugar
50g red grapes
40g winter cherry
1 egg white
1tsp vanilla bean powder
50g granulated sugar

Time to prepare: 30 min.

INSTRUCTIONS

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