

HAIGH'S

CHOCOLATES

*Turkish Delight,
Berry & Chocolate Parfait*



Turkish Delight, Berry & Chocolate Parfait

Serves 8

175g Haigh's

Dark Dessert Block

20g butter

3 egg yolks

200ml cream

3 egg whites

20g caster sugar

**150g Haigh's Turkish
Delight**

1 punnet raspberries
or strawberries

75g Haigh's White

Strawberry Block, chopped

150ml cream, whipped

**125g Haigh's Dark Dessert
Block, chopped**

100ml cream

**16 x Haigh's Berry Chocs,
chopped**

Melt the 175g Dark Dessert Block and then add the butter. In separate bowls whisk the egg yolks until light and creamy, whisk cream until stiff, whisk egg whites until holding shape then sprinkle in caster sugar to make a meringue. Fold the egg yolks into melted chocolate, then the meringue and then the cream. Pour into 8 tall serving glasses.

Chop the fresh berries and Turkish Delight, divide evenly and place on top of the chocolate layer in the serving glasses.

Fold the chopped Strawberry White Chocolate Block through the whipped cream and spread evenly over the top of the berries and Turkish Delight layer in the glasses.

Place 125g chopped Dark Dessert Block in a mixing

bowl. Heat the cream in a small saucepan until just boiling. Pour over the chocolate and stir to melt and combine. Allow to cool, then pour a thin layer on top. Refrigerate to set.

To serve top with a mix of chopped Berry Chocs.



Recipe by guest Chef,
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