

Lace cookie parfait

With raspberry coulis

Serves 4

Ingredients

PARFAIT

- **12** kletskoppen (Dutch caramel lace cookies)
- **250 ml** whipping cream
- **3** egg yolks (pasteurised)
- **100 g** soft light brown sugar
- **50 ml** Frangelico or another nut liqueur

RASPBERRY COULIS

- **250 g** raspberries (frozen)
- **50 g** sugar
- juice of ½ lemon

Method

PARFAIT

1. Set aside 4 cookies for the garnish and crumble the rest.
2. Whip the cream until stiff, without sugar.
3. Whisk the egg yolks with the brown sugar au bain-marie (in a pan set over a larger pan of hot water) until light and creamy and the sugar has dissolved. The mixture must not get hotter than 37 °C!
4. Take the pan out of the water bath and keep whisking while the egg mixture cools.
5. Whisk the cookie crumbs and liqueur into the egg mixture, then gently fold in the whipped cream.
6. Pour into moulds and place in the freezer.

RASPBERRY COULIS

7. Cook the raspberries in a small pan with the sugar and lemon juice.
8. Taste, adjust if needed and leave to cool.

TO SERVE

9. Turn the parfaits out of the moulds onto plates.
10. Garnish with the reserved cookies, the raspberry coulis and some whipped cream as you like.

EQUIPMENT

Mixer or whisk, bain-marie, thermometer, bowls, moulds, saucepan

> **Tip:** Serve with a little mint for a fresher taste.