

“After eight” parfait

🕒 1h

Ingredients

1 package Schär Savoirdi Savoy biscuits, 200 gr. (7 oz.) sugar, 5 egg yolks, 500 gr. (2 cups) milk, 200 ml. (1 cup) cream, 100 ml. (1/2 cup) peppermint syrup, 200 gr. (7 oz.) shaved baking chocolate, 5 sheets gelatine (about 8 gr. / 1/4 oz. each)

Method

Soften the sheets of gelatine in a bowl with some cold water. Place the sugar and egg yolks in a heat-resistant bowl. Place it in a pot that is filled with hot water and mix until the egg yolks are creamy. Heat the milk in another pot and then allow it to cool somewhat. Whip the cream. Mix together the milk with the egg yolks, press the water out of the gelatine, and then add the gelatine to the milk and egg yolk mixture. As soon as the crème has become thick and viscous, remove the bowl from the pot and allow it to completely. Add the peppermint syrup and the cream and stir together carefully. Set aside a tablespoon of the shaved baking chocolate and mix the rest of it into the mixture. Cover a baking dish with foil, pour the crème into it, and distribute the Savoirdi Savoy biscuits over the top. Chill in the refrigerator for about 6 hours. Before serving, invert the baking dish onto a plate, carefully remove the foil, and decorate the top with the shaved chocolate.

