



MAKES: 12-13 x 80g mousse domes **PREP:** 1 hour 5 minutes, plus freezing **COOK:** 10-12 minutes
Refer to recipe for component breakdowns

strawberry rose

Glitter Mirror Glazed Parfait Domes with Butter Biscuit

This glittering, strawberry rose dessert is an absolute showstopper. Queen adds flavour and convenience in every component, helping you deliver an upmarket menu creation that tastes as amazing as it looks.

Ingredients

Rosewater Strawberry Parfait

Makes: 12-13 x 80g mousse domes

Prep: 20 min **Freeze:** 24 hours

90g white chocolate

540mL cream

7 egg yolks

100g caster sugar

1 tsp Queen Pro Natural Rosewater Flavour

70g strawberry puree

Butter Biscuit Bases

Prep: 30 min **Chill:** 30 minutes

Cook: 10-12 min

185g butter, soft

220g caster sugar

1 tsp Queen Pro Organic Vanilla Extract

1 egg

1 egg yolk

375g plain flour

Assembly

Prep: 15 min **Freeze:** 2 hours

Queen Pro Glamour Mirror Glaze

Queen Pro Rose Pink Food Colour

white choc discs, to garnish

white choc twirls, to garnish

raspberries, halved to garnish

crushed pistachios, to garnish

edible flowers, to garnish

Method

RECIPE BY: Angelica Iuliano

Queen Professional Brand Ambassador

STEP 1

For the parfait; melt chocolate and set aside. Place cream into a mixing bowl and whisk to medium peak, set aside in the fridge.

STEP 2

Place egg yolks and sugar into a bowl and place on top of a pot of boiling water. Whisk constantly by hand until it reached 83°C. If you don't have a thermometer, whisk until thick and light in colour.

STEP 3

Fold in melted white chocolate, rosewater flavour and strawberry puree. Cool mixture to 25°C or cold to touch then fold together with the whipped cream. Fold together with whipped cream. Pour into 80g dome shaped moulds. Place in freezer for 24 hours.

STEP 4

For the biscuit bases; place the butter, sugar and vanilla into a mixer with the paddle attachment and beat until smooth. Add egg and yolk to butter mixture, then add flour and mix until just combined. Place dough onto a lightly dusted bench and knead slightly to form a ball. Wrap dough and place in fridge for 30 minutes.

STEP 5

Preheat oven to 180°C. Roll out dough onto a lightly floured bench or between two pieces of baking paper to 5mm thick. Cut rounds to match the size of the parfait and place onto lined baking trays. Bake for 10-12 minutes or until golden. Allow biscuits to rest for 1 minute on tray then move to a cooling rack to cool completely.

STEP 6

To assemble, demould parfait from the freezer and place onto a wire rack on top of a plastic wrapped tray.

See over for remaining method



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Method *(Continued)*

STEP 7

For the glaze; shake jar of Glamour Mirror Glaze for 8-10 seconds and pour into a bowl. Stir through pink food colour to desired hue. Pour into a piping bag, then pipe glaze evenly over domes. Tap the rack a few times to allow for excess run off of glaze. Place tray into the freezer for 2 hours.

STEP 8

Sprinkle plate with crushed pistachios and edible flowers. Place biscuit base on top, then place glazed dome on top of biscuit. Garnish with white choc discs, white choc twirls, raspberries. Serve frozen.