



Champagne parfait

A sweet temptation of fine champagne garnished with roasted almonds – the fruity and slightly tart crema with blackcurrant completes the pleasure!

Zutaten

4 Portionen

Roasted almonds

0.5 Vanilla pod

200 g Sugar

0.5 TL Cinnamon

100 ml Water

200 g Almonds

Parfait

6 Egg yolks

150 g Sugar

1 Pinch Byodo sea salt, fine

0.5 Vanilla pod

Water

150 ml Milk

500 g Cream

80 ml Champagne

Byodo Crema with black currant

Zubereitung

Preparation of roasted almonds

Slit the vanilla pod and scrape out the seeds with a small knife. Mix the sugar, vanilla and cinnamon together and place in a small non-stick saucepan. Pour in the water and bring everything to the boil without stirring. Then add the almonds and allow the water to evaporate over a medium heat, stirring constantly. The sugar now dries and coats the almonds with a white crust.

Reduce the temperature again slightly and allow the sugar to caramelize while stirring. The almonds are ready when they start to shine.

Finally, place the almonds on a baking tray lined with baking paper to cool.

Preparation of parfait

Beat the egg yolks with the sugar, a pinch of salt and the pulp of half a vanilla pod in a bowl until frothy.

Bring the water to the boil in a pan. Add the milk to the egg mixture and beat the egg mixture over steam until it becomes creamy. Then place the bowl with the cream in ice water and stir the cream until cold.

Whip the cream until stiff. Stir the champagne into the cream and then carefully fold in the cream.

Pour the cream into a square mold lined with cling film. Press 2/3 of the almonds into the cream.

Place in the freezer for 12 hours.

Remove the parfait from the tin just before serving and place on a plate. Decorate artfully with the blackcurrant crema and sprinkle with the remaining almonds.