



OVO

CRUNCHY CREAM CELEBRATORY PARFAIT



PREPARING OVO CRUNCHY CREAM CELEBRATORY PARFAIT

INGREDIENTS

150 g meringue nests
2 organic lemons
4 dl cream
150 g Ovomaltine
Crunchy Cream

Break up the meringue nests and place in a bowl.

Grate the lemon zest over them and mix in. Beat the cream until stiff and gently fold it in.

Squeeze the juice from the lemons and mix four tablespoons into the Ovomaltine Crunchy Cream.

Put $\frac{1}{4}$ of the meringue mix into a steel container and spread it out evenly.

Top with blobs of $\frac{1}{3}$ of the Ovomaltine Crunchy Cream mixture and spread it out gently with a fork. Repeat this process, and top with the last of the meringue mix.

Cover with foil.

Freeze for approx four hours.