

Raspberry and Coconut Parfait with Chocolate Sauce

Ingredients

- 1 egg
- 2 egg yolks
- 100g caster sugar
- 300ml thickened cream
- 125ml coconut cream
- 80ml raspberry pulp
- 20g toasted and chopped pistachios

Warm chocolate sauce to serve.

Method

1. Line the base and sides of an 8 x 25cm bar pan with plastic wrap, allowing the sides to overhang.
2. Use an electric mixer to whisk the egg, egg yolks and sugar in a large heatproof bowl until thick and creamy.
3. Place the bowl over a saucepan of simmering water and continue whisking until the mixture doubles in size.
4. Use an electric mixer to whisk the cream and coconut cream in a large bowl until soft peaks form.
5. Add half the cream mixture to the egg mixture and gently fold until just combine.
6. Add the remaining cream mixture and raspberry pulp and fold until just combined, leaving a marbled texture.
7. Pour the mixture into the prepared pan and place in the freezer for 6 hours or overnight until firm.
8. Turn the parfait onto a serving plate.
9. Top with chopped toasted pistachios and slice into thick slices.
10. Serve with warm chocolate sauce