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FARMERS FRUIT CRUMBLE PARFAIT WITH NUTELLA®

Yogurt parfait | Vegetarian | Breakfast | Mid-morning | All year round



Yields: 12 Parfaits

Portion: 1 Parfait

Filling

- 5 apples
- 5 pears
- 120 ml chopped Michigan cherries,
- pit removed
- 120 ml sugar

Crumble Mixture

- 160 ml flour
- 180 ml brown sugar
- 1 pinch salt

- 90 g ice water
- 240 ml rolled oats
- 1 Kg plain yogurt
- 255 g Nutella®
- 720 ml - apple, pear filling
- 120 ml crumble mixture

PROCEDURE FOR FILLING:

Cut up fruit and remove pits and seeds.

If too large, cut into 6 mm thick slices.

Toss fruit and chopped Michigan cherries in a bowl with lemon juice, sugar and a bit of nutmeg.

Bake in oven at 180°C for 45minutes.

Remove and chill.

PROCEDURE FOR CRUMBLE MIXTURE:

Combine the flour, sugar, salt in a bowl.

Cut in the butter and mix until mixture resembles

coarse cornmeal. Sprinkle in ice water, mix until the crumble mixture hold together and forms little clumps.

Add in rolled oats and mix.

Bake at 160°C for about 25 minutes or until golden brown.

METHOD:

Make fruit filling as directed above.

Make crumble mixture as directed above.

ASSEMBLY:

Place 57 g of fruit filling on the bottom of parfait glass.

Top fruit filling with 85 g of plain yogurt, then layer on top with 18 g crumble mixture.

Top with a dollop of Nutella®.
