



© Ferrero. 2016

TRIFLE (SPONGE CAKE) PARFAIT WITH NUTELLA®

Yogurt parfait | Vegetarian | Breakfast | Mid-morning | Summer



Yields: 12 Parfaits

Portion: 1 Parfait

- 250 g Nutella®
- 1 Kg plain yogurt
- 550 ml blueberries
- 270 ml raspberries
- 270 ml blackberries
- 72 g toasted hazelnut pieces
- 2 scones crumbled

SCONE MIXTURE INGREDIENTS:

- 480 ml all-purpose flour
- 80 ml sugar
- 18 g baking powder

- 9 g salt
- 120 ml blueberries
- 120 ml cold butter, cut into 1 cm cubes
- 240 ml whipping cream, divided

Preheat oven to 230°C. Stir together first 4 ingredients in a large bowl.

Cut butter into flour mixture with a pastry blender until crumbly and mixture resembles small peas. Freeze for 5 minutes.

Add 180 ml of cream and 18 g blueberries, stirring just until the dry ingredients are moistened.

Turn dough out onto wax paper; gently press or pat dough into a 18 cm round.

Cut round into 8 wedges.

Place wedges 5 cm apart on a lightly greased baking sheet.

Brush tops of wedges with remaining 36 g cream just until moistened.

Bake at 230°C for 13 to 15 minutes or until golden.

ASSEMBLY:

Put crumbled scone on bottom of parfait. Mix berries together.

Layer scone with 18 g of berry mixture.

Top berries with 85 g of plain yogurt.

Top with 18 g of berry mixture and top with 18 g of toasted hazelnut pieces.

Drizzle with Nutella®.
