



MELON WHIP PARFAIT WITH NUTELLA®

Parfait / Mousse | Snacking | Banqueting | Summer

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Yields: Yields: 1 serving

Portion: 1- 8 oz. portion

INGREDIENTS

- 6 oz. Honey dew or cantaloupe melon
- 1 oz. Streusel crumb
- $\frac{3}{4}$ oz. Nutella®
- * Fresh melon, sliced if desired

Streusel: Use 1 oz. per parfait

- cup All purpose flour
- $\frac{1}{4}$ tsp. Salt
- $\frac{1}{2}$ tbsp. Sugar, granulated
- $\frac{3}{4}$ oz. Butter, unsalted

Method:

For the puree: cut melon into $\frac{1}{2}$ " cubes and place in freezer until frozen. Add to

blender and blend until smooth and light.

For the streusel: mix flour, Sugar, and salt together; with a fork, cut butter into flour mix until mix resembles oatmeal. Pre-heat oven to 325°F. Line a baking sheet with parchment paper and pour crumbs loosely on sheet. Bake until golden brown. Fill a tall glass with melon puree. With a spoon, top melon puree with 1 oz. of streusel crumbs. Drizzle $\frac{3}{4}$ oz. of Nutella® on top of crumbs. Garnish with sliced fresh melon if desired. For the best result, the parfait should be made to order and the Nutella® should not touch the melon puree.