



MINI GEORGIA PEACH PIE PARFAIT TOPPED WITH NUTELLA®

Parfait / Mousse | Snacking | Banqueting | Summer

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Yields: 12 servings

Portion: 1 mini parfait

INGREDIENTS

- 6 ct. medium biscuits
- 8 oz. Nutella®
- 72 wedges of peach
- 36 oz. yogurt Bavarian
- * 12 tbsp. toasted hazelnut pieces, optional

Yogurt Bavarian:

- 1/4 cup (2oz.) yogurt
- 3 tsp. unflavored powdered gelatin
- 1 cup (8oz.) yogurt, very cold

Method:

Prepare the Bavarian Yogurt: In a small bowl, add 1/4 cup of cold yogurt and mix in powdered gelatin and let it sit for 5 minutes to form a sponge. Once this mix is

spongy, melt to turn into a liquid. You can do this in the microwave. Set aside to cool down. Pour the 1 cup of yogurt into a large bowl. Add the powdered sugar and stir it through. Pour in the melted gelatin mix and whisk together. Place in the fridge for 20 minutes. Take out of the fridge, and using an electric mixer whisk it up until the yogurt mix gets thick and doubles in volume. Place peach wedges at the bottom of mason jar, layer with crumbled biscuits, bavarian yogurt, peach wedges and more bavarian yogurt. Then add crumbled biscuits forming a layer between the Nutella and yogurt. Drizzle each jar with 2/3 oz. of Nutella®. Garnish with toasted chopped hazelnut if desired.
