



4-Ingredient Russian Fluff Parfait with Nutella®

Parfait / Mousse | Breakfast | All year round

Yields: 4 Parfait Glasses

INGREDIENTS

- 3 cups applesauce
- 1 tbsp gelatin, powdered
- 8 tbsp Graham cracker crumbs
- 8 oz. Nutella®

Method:

In a medium sized bowl add 3 tbsp hot water and sprinkle gelatin over the surface to bloom. Whisk gelatin mixture until foamy and then add the other 1 ½ cups of applesauce into the gelatin mixture and whisk again until foamy. Pour the gelatin-applesauce mixture back into the mixer with the applesauce and whip on high speed until you have soft peaks, about 15 to 20 minutes. Your mixture should turn very light in color and look like whipped cream. Reserve 4 large tbsp of mixture for garnish and set aside. Pour 2 tbsp Graham cracker crumbs into bottom of glass. Pour fluff into parfait glasses half full and spoon a thick layer of Nutella on top. Pour another layer of fluff on top of Nutella® and flatten (try not to deflate the fluff). Place parfaits into fridge for a few hours to hard set. Top with remaining Nutella® and a dollop of fluff, serve at room temperature