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FARMERS FRUIT CRUMBLE PARFAIT WITH NUTELLA®

Parfait / Mousse | Vegetarian | Snacking | All year round

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Yields: 12 Parfaits

Portion: 1 Parfait

INGREDIENTS

Filling

5 apples
5 pears
½ cup chopped Michigan cherries,
pit removed
½ cup sugar

Crumble Mixture

⅔ cup flour
¾ cup brown sugar
1 pinch salt
5 tbsp. ice water



1 cup rolled oats
36 oz. plain yogurt
9 oz. Nutella®
3 cups - apple, pear filling
½ cup crumble mixture

Method for filling:

Cut up fruit and remove pits and seeds. If too large, cut into 1/4" thick slices.

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

Bake in oven at 350°F for 45minutes. Remove and chill.

Method 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 325°F for about 25 minutes or until golden brown.

Method:

Make fruit filling as directed above. Make crumble mixture as directed above.

Assembly:

Place 2 oz. of fruit filling on the bottom of parfait glass.

Top fruit filling with 3 oz. of



plain yogurt, then layer on top with 1 tbsp. crumble mixture.

Top with a dollop of Nutella®.
