



persiMon® Parfait

Makes 8 servings

Ingredients

4 tbsp (60mL) water
2 tbsp (30mL) navel oranges for zest (approx. 2 large sized oranges)
2 tbsp (30mL) caster or quick dissolving fine sugar
2 cups (500mL) persiMon®, stem removed and cut into ½ inch cubes (approx. 2 to 3 persiMons®)
1 cup (250mL) heavy cream (35%)
1 cup (250 mL) ginger snap cookies, crumbled (approx. 16)

Preparation

Place water, half the orange zest and sugar in a sauce pan over medium high heat and stir to dissolve the sugar.

Add the persiMon® cubes and simmer on low heat for approximately 3 minutes.

Set aside and let cool.

In a large bowl, whip the cream on high till soft peaks form, set aside.

To prepare, fill 8 parfait glasses with ¼ cup (50 mL) of the ginger snap cookie crumbs.

Spoon 2 tbsp of the persiMon® mixture into each glass over the cookie layer and top with the whipped cream.

Sprinkle with remaining orange zest.

Tip: If you wish to add a little flair to this easy dessert, substitute 2 tbsp. (30mL) of the water with your favourite orange liqueur.

Chill before serving.

