



# persiMon® Parfait

Makes 8 servings

## INGREDIENTS

- 4 **tblsp** (60mL) water
- 2 **tblsp** (30mL) navel oranges for zest (approx. 2 large sized oranges)
- 2 **tblsp** (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 tblsp 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 tblsp. (30mL) of the water with your favourite orange liqueur.
- Chill before serving.

