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## INGREDIENTS

For 4 persons

### **Gingerbread Parfait**

250 g stale Elisen gingerbread  
2 tbsp brown rum  
4 egg yolks  
150 grams of sugar  
500 ml whipped cream  
½ tsp gingerbread spice

Finely grate the gingerbread on a grater up to the wafer, mix with rum in a bowl and let stand for 30 minutes.

Beat the egg yolks with the hand mixer until frothy. Bring the sugar to the boil with 50 ml of water, boil it down in a syrupy manner for about 3 minutes and then let it cool for 1 minute. Mix in the egg yolk while stirring in a thin stream. Continue beating the mixture on the highest setting for about 7-8 minutes until it becomes creamy and thick.

Use the hand mixer to beat the cream until it is too stiff. Add the soaked gingerbread, gingerbread spice and cream to the egg mixture and fold in with a rubber spatula. Pour the parfait mass into a mold (1 l content) and let it freeze for 5 hours in the freezer.

Gingerbread parfait according to: <https://www.essen-und-trinken.de/rezepte/45223-rzpt-lebkuchenparfait-mit-rotweinsauce>

### **Red wine jus**

1 tbsp honey  
0.75L red wine  
100ml orange juice  
1 vanilla pod  
1/2 orange  
1/2 lemon  
2 cloves  
1 cinnamon stick  
gfs. 2 teaspoons of cornstarch

Caramelize 100g sugar with the honey and a little water. Deglaze with the red wine and bring to the boil. Now add some orange and lemon zest, the cinnamon stick and the cloves. Cut open the vanilla pod and scrape out the pulp. Put the pod and pulp in the saucepan, add the orange juice and reduce the sauce. If the consistency of the sauce is still too runny, it can be bound with cornstarch dissolved in a little water. To let it cool down.

Red wine jus according to: <https://www.highfoodality.de/best-of-2011/lebkuchenparfait-mit-rotweinsauce/>

### **Wine recommendation**

Vinsanto 2013, Santo Wines