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## INGREDIENTS

For 4 people

### **Christmas stollen parfait with orange ragout**

Parfait: 3 egg yolks, 75 g sugar, 1 tsp gingerbread spice, 1 tbsp hot water, 50 g rum raisins, 25 g orange peel and 25 g lemon peel, finely diced, 50 g flaked almonds, lightly toasted, half a vanilla pod, scraped pulp, 1-2 drops Bitter almond aroma, 375 g half-whipped cream, 15 ml rum. Beat the egg yolks over a hot water bath with the sugar, gingerbread spices and hot water until thick and foamy. Stir in the remaining ingredients apart from the cream and rum, allow the mixture to cool before folding in the cream. Flavor the parfait with rum, fill into a triangular shape and leave to set in the freezer. Before serving, turn out and cut into 2 cm thick slices.

Ragout: 2 1/2 oranges, 250 ml orange juice, approx. 2 tablespoons sugar, half a vanilla pod, scraped pulp and empty pod, half a teaspoon of vanilla pudding powder, half a tablespoon of lemon juice, half a teaspoon of liqueur (Amaretto, Cointreau), 3 tablespoons of sour cream, 1 1/2 teaspoons powdered sugar, 6 tablespoons lemon juice.

Peel the oranges, remove the fillets from the membranes, then drain them in a sieve, collect the juice and add to 250 ml. Let the sugar caramelize, deglaze with the orange juice, add the vanilla pulp and the empty pod, reduce the juice to 150 ml, thicken with the cold pudding powder, bring to the boil briefly, then pass through a sieve and season with lemon juice and liqueur. Add the orange fillets, remove the ragout from the heat and allow to cool. Mix the sour cream with the powdered sugar and lemon juice until fluffy.

Divide the orange ragout among the plates and arrange 2 slices of parfait on each, pour over the sour cream foam and garnish with a little chocolate and mint leaves if necessary.

### **Wine recommendation**

Riesling Ölberg Auslese 2015, Schätzel

Recipe according to Hans Haas