



Iced Chocolate Parfait

March 2, 2011

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Prep Time	Cook Time	Total Time
20 min	5 h	5 h 20 min

Servings: 4

FAGE Used:  [FAGE Total Classic Product Info](#)

Categories:

Course	Ingredients	Dietary Needs
Dessert	Chocolate	Nut-Free
Snacks/On the Go	Dairy	Shellfish-Free
	FAGE Total	Vegetarian

Ingredients:

7 oz FAGE Total Yogurt
1/2 pint heavy cream
4 Egg yolks
3.5 oz fine granulated sugar
1.7 fl oz whisky or brandy
Few drops vanilla extract
6.5 oz 70% dark chocolate, melted

Preparation Directions:

1. Whisk the cream to soft peaks.
2. Whisk eggs and sugar together until light and fluffy. Add whisky, vanilla essence and FAGE Total Yogurt.
3. Fold in the melted chocolate, followed by the whisked cream, into the egg mixture.
4. Line a 1-lb loaf tin/paté dish with cling film, pour in the mixture and freeze for 5 hours.
5. Turn out of the tin onto a plate and leave in the fridge for 1 hour before serving.

Additional Notes:

Chef's Tip | Have fun decorating and let your imagination go wild. Use your favorite chocolate combination, i.e., grated dark and white chocolate, fresh raspberries, or drizzle honey over it; chocolate and orange work.

* These recipes were submitted by our users. We are not responsible for any errors or suggestions.