

Recipe Title	Ale beer parfait with glazed chestnuts on chestnut puree with perfumed walnut cream sauce
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Category	Autumnal dessert
Chef	Pastry Chef Instructor Urs Meichtry DCT - European Culinary Center Vtznau - Lucerne, Switzerland
Date	September
Yield	5 - 6 servings
Infos Extras	



Measure	Ingredients
	Parfait
70 g	Eggs
30 g	Sugar 1
0.5 pc	Gelatin leaf (2 g)
100 g	Dark ale beer
30 g	Sugar 2
200 g	Cream 35%
	Walnut sauce
40 g	Sugar
20 g	Walnuts, little chopped
100 g	Heavy cream 35%
20 g	Nut liqueur
	Glazed chestnuts
200 g	Chestnuts, frozen
40 g	Sugar
80 g	Dark Ale beer

Mise en place
Parfait
Soak 1/2 sheet of gelatin in cold water Warm up beer and sugar 2 and let it cool
Whip cream

Preparation
<p>Parfait: Combine egg and sugar #1 and whip in water bath until sugar is dissolved, but not warmer than 50°C Melt the gelatin in little beer and mix in to above mixture Using mixing machine, whip until mixture is foamy and cool Add the cold beer and mix gently Fold in the whip cream Fill in a triangle terrine mold lined out with plastic foil and freeze</p> <p>Walnut sauce Caramelize the sugar to a light caramel Deglaze with the cream and let simmer until all the caramel is dissolved Add the walnuts and the liqueur and stir Let it cool</p> <p>Glazed chestnuts Caramelize the sugar to a light caramel Deglaze with the beer and let simmer until all the caramel is dissolved Add the frozen chestnuts and stew until cooked and glazed</p> <p>Browned almond slices for mise en place Stewed apple compote ready to serve</p> <p>Serving To serve, cut the parfait to desired shape and turn in almond slices. Arrange the sliced parfait on perfumed chestnut puree Garnished with glazed chestnuts, crispy chestnut décor and mint Stewed apple compote can also be served Pour some walnut sauce around the dish</p>