



## Strawberry Parfaits with Rhubarb Compote



Serves 4

### INGREDIENTS

200 g strawberries  
80 g of icing sugar  
1 tsp lemon juice  
3 **egg yolks**  
250 ml **cream**  
1 tbsp of **crème fraîche**  
300 g rhubarb  
200 ml freshly squeezed orange juice  
2 tbsp of sugar

Edible flowers or lemon balm to garnish

ALLERGENS HIGHLIGHTED IN BOLD

### PREPARATION

Rinse the strawberries and chop finely. Purée together with lemon juice and 2 tablespoons icing sugar.

Gently warm the egg yolks and remaining icing sugar in a bain-marie. Beat until foamy and until the mixture becomes light-coloured and firm. Stir in the crème fraîche and remove from heat.

Fold the strawberry purée into the egg mixture.

Beat the cream until stiff and carefully fold it in using a wire whisk.

Transfer the parfait mixture to small moulds or paper cups. After remaining in the freezer for 10 to 12 hours, the parfaits are ready.

Always let the parfaits thaw slightly before serving.

Clean the rhubarb and chop finely. In a pan, heat the sugar over high heat until it caramelizes. Reduce the heat immediately. Pour in the orange juice and add the rhubarb. Let stand for 3 to 4 minutes. Transfer to a bowl and let cool.

Serve the rhubarb as a compote with the strawberry parfaits.

Garnish with edible flowers or lemon balm.