



Butlers Frozen White Chocolate Berry Parfait

Serves 12

Ribbons of white chocolate, crunchy Amaretti biscuits and tangy raspberries are folded into whipped cream before freezing. Finished off with a generous drizzling of melted Butlers Mixed Berry White Chocolate Bar, crushed Amaretti biscuits and a few more raspberries, this frozen parfait is the perfect make-ahead dessert.

Ingredients:

3 x 75g Butlers White Chocolate Truffle Bars, roughly broken
3 tablespoons double cream
500ml fresh cream
2 tablespoons caster sugar
50g Amaretti biscuits, plus extra for decorating
250g raspberries, fresh or frozen, plus extra for decorating
100g Butlers Mixed Berry White Chocolate Bar, broken up

- Combine broken pieces of Butlers White Chocolate Truffle Bar with double cream in a heat resistant bowl. Set over a pot of barely simmering water to melt, stirring until mixture is smooth. Set aside to cool slightly.
- Line a 2lb., loaf tin with a double sheet of Clingfilm, and then a single sheet of parchment paper, making sure both go over the edges of the tin which will help later when removing the parfait.
- In a large bowl, whip the fresh cream with caster sugar just until soft peaks form that hold their shape.
- Drizzle white chocolate mixture into the whipped cream in parts, gently folding into the cream between each addition. Avoid over mixing, as you want to have ribbons of the chocolate running through the parfait.
- Roughly crush or cut the Amaretti biscuits into thirds and quarters, then fold into the whipped cream mixture with the raspberries. Pour mixture into the prepared tin, smoothing the top with a spatula or back of a spoon, and cover with Clingfilm. Place in freezer to chill for at least 4 hours.
- Before removing the parfait from freezer to decorate, melt Butlers Mixed Berry White Chocolate Bar pieces in a heat resistant bowl over a pot of barely simmering water. Alternatively, melt in the microwave in short bursts, mixing in between. Set aside to cool slightly.
- Before serving, turn out the parfait from the loaf tin using the overhanging parchment and Clingfilm to pull the parfait out if needed. Place parfait on a serving plate and peel off paper and Clingfilm.

- Drizzle the melted Mixed Berry chocolate over the top of the dessert and then decorate with additional raspberries and broken Amaretti biscuits. Serve immediately.
- It's easiest to cut parfait with a large sharp knife with the blade heated in a glass of hot water.
- The parfait can be made up to two weeks ahead, and frozen still in the loaf tin, or turned out, drizzled with the Mixed Berry White Chocolate sauce, covered in Clingfilm once set and then returned to the freezer. Decorate with raspberries and Amaretti biscuits before serving. It's easiest to cut parfait with a large sharp knife with the blade heated in a glass of hot water.