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TOP O' THE MORNING TRIFLE PARFAIT WITH NUTELLA®

Parfait / Mousse | Vegetarian | Snacking | Summer

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Yields: 12 Parfaits

Portion: 1 Parfait

Ingredients:

- 9 oz. Nutella®
- 36 oz. plain yogurt 1 pint blueberries
- ½ pint raspberries
- ½ pint blackberries
- 4 tbsp. toasted hazelnut pieces
- 2 scones crumbled

Scone Mixture:

- 2 cups all-purpose flour
- ⅓ cup sugar

- 1 tbsp. baking powder
- ½ tsp. salt
- ½ cup blueberries
- ½ cup cold butter, cut into ½" cubes 1 cup whipping cream, divided

Procedure:

Preheat oven to 450° F. Stir together first 4 ingredients in a large bowl.

Cut butter into flour mixture with a pastry blender until crumbly and mixture resembles small peas.

Freeze for 5 minutes.

Add ¾ cup plus 2 tbsp. of cream and blueberries, stirring just until the dry ingredients are moistened.

Turn dough out onto wax paper; gently press or pat dough into a 7-inch round.

Cut round into 8 wedges.

Place wedges 2 inches apart on a lightly greased baking sheet.

Brush tops of wedges with remaining 2 tbsp. cream just until moistened.

Bake at 450° F for 13 to 15 minutes or until golden.

Assembly:

Put crumbled scone on bottom of parfait. Mix berries together.

Layer scone with 1 tbsp. of berry mixture.

Top berries with 3 oz. of plain yogurt.

Top with 1 tbsp. of berry mixture and top with 1 tsp. of toasted hazelnut pieces.

Drizzle with Nutella®.
