



MALTED CHOCOLATE PARFAIT

A delicious, indulgent dessert, made vegan. Creamy, rich chocolate and hazelnut parfait layered with beautiful golden hazelnut butter, smoked hazelnut praline and sugar snaps. The result is an elegant blend of sweet and smoky flavours - a reimagined recipe for a classically loved malt and chocolate dessert.

🕒 Prep Time

1 hr

🕒 Cook Time

30 mins

🏠 Serving Size

Serves 5

Ingredients

Hazel Butter

150g hazelnuts
1 tbsp oil

Chocolate Parfait

200g dark chocolate
100ml aquafaba
100g caster sugar
100g whipping plant cream
2 tsp malt extract

Hazelnut Praline

50g chopped hazelnuts
1/5 tsp liquid smoke (smoked salt as alternative)
75g sugar

Sugar Snap

30g plant butter
25g plain flour
3g cocoa powder
25g golden syrup
50g muscovado sugar

Hazelnut Parfait

100ml aquafaba
100g caster sugar
300g whipping plant cream
75g hazelnut butter
150g dark chocolate
15g cocoa butter

Method

Hazelnut Butter

- 1 Roast hazelnuts and blend with oil until smooth.

Chocolate Parfait

- 1 Melt chocolate and add malt extract.
- 2 Whisk aquafaba with sugar to a firm meringue, and whip cream.
- 3 Fold half the meringue into chocolate, then gently fold in the remaining meringue & cream.

Hazelnut Praline

- 1 Toast hazelnuts with liquid smoke, then spread onto a greased oven tray.
- 2 Make a dry caramel by melting half the sugar on medium heat, stir constantly until caramelised (golden).
- 3 Add the remaining sugar until all melted and pour the caramel over the nuts.
- 4 Once set, crush into crumbs. Sprinkle crumbs in small silicone moulds (smaller than the circumference of the glass you're using).
- 5 Bake lightly, and allow to set into disks at room temp.

Hazelnut Parfait Spheres

- 1 Whisk aquafaba with sugar to a meringue and whip cream.
- 2 Fold together with hazelnut butter and pipe into dome moulds.
- 3 Freeze. Once frozen, take out & quickly join two domes into spheres using a hot spoon.
- 4 Freeze again, then coat in melted chocolate and cocoa butter.



Sugar Snap

- 1 Melt butter and mix all ingredients.
- 2 Chill in the fridge.
- 3 Shape into balls and bake on a silicone mat at 160°C for 6 minutes, spaced apart, until melted and lightly coloured.
- 4 Remove each one with a palette knife while still hot, place over the curve of the rolling pin to set.

Assembly

- 1 Pipe hazelnut butter around the bottom of the glass, then layer chocolate parfait & chill in the fridge.
- 2 Top with praline disc, hazelnut sphere and finish with sugar snap.