

Dessert for 4  
Preparation time: approx. 20 min.  
Freezing time: approx. 6 hrs  
Energy per serving: approx. 1,045 kJ/250 kcal



## APPENZELLER HONEY CAKE PARFAIT

1	vanilla pod
2	fresh egg yolks
2 tbsp	sugar
50 g	Appenzeller Biber
½ tbsp	lebkuchen (or gingerbread) spices
1 tbsp	chocolate powder
½ dl	Appenzeller Alpenbitter
1 dl	cream
2	fresh egg whites
1 pinch	salt
1 tbsp	sugar
A little	Appenzeller Biber for decoration
A little	peppermint for decoration



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### Preparation

Slice open vanilla pod lengthwise, scrape out seeds. Beat egg yolks, sugar and vanilla seeds in a bowl until the mixture becomes lighter in colour.

Finely grate the Biber and combine with the egg mixture, together with the lebkuchen spices, chocolate powder and Appenzeller Alpenbitter. Beat cream until stiff. Beat egg whites together with the salt until stiff, add sugar and beat a little longer until the egg mixture starts to glisten.

Carefully combine egg mixture and whipped cream with the mixture and pour immediately into a cake pan lined with cling film (approx. 20 cm). Cover and freeze for approx. 6 hrs. Cut parfait into slices, decorate and serve immediately.