

## Vanilla parfait

**Serves: 8-10 persons**

6 egg yolks  
1 vanilla pod  
150 g sugar  
50 ml water  
500 ml whipping cream

### In the kitchen

- Separate the vanilla seeds and pod.
- Begin to whisk the egg yolks and vanilla seeds.
- Meanwhile, boil the sugar and water up with the vanilla pod until the sugar has only just dissolved and there are no more sugar crystals. Do not allow to turn to syrup.
- Pour the boiling sugar water into the egg yolks in a constant stream, whisking continuously. This will thicken the egg yolks and prevent ice crystals forming in the finished parfait.
- Then whisk the egg mixture until frothy and cold.
- Whisk the cream until light and frothy.
- Finally, fold everything together carefully. It is important to keep as much air in the parfait as possible before freezing.