



Clementine & Gingerbread Parfait

Serves 4

Prep time: 20 minutes

Ingredients

8 clementine's

3 Tbsp Mr Fitzpatrick's Clementine, Orange and Bergamot cordial

1 can full-fat coconut milk, refrigerated overnight so the cream firms and separates

2 tsp brandy

120g vegan gingerbread.

Dark chocolate and hazelnuts for garnish

1. Peel, separate and trim any pith from the clementine's, before cutting in half, taking care to remove any pips. Add to a bowl before pouring over the cordial, coating evenly.
2. Crush the gingerbread to a rough crumb.
3. Open the can of coconut milk and separate out the top layer of thick cream from liquid. In a small chilled mixing bowl, blend coconut cream for roughly 3 minutes before adding the brandy. Whip for an additional 1-2 minutes, or until stiff peaks form.
4. In a serving glass, layer mousse, compote, and cream and garnish with dark chocolate and hazelnuts.