
Haupia Parfait

Description

Here's a dazzling dessert that (shhhh) uses packaged dessert mixes to help keep things simple - the end result is spectacular!

Total time: 3 hrs 30 min Yield: 6 Servings

Ingredients

1 pkg haupia mix
1 pkg instant chocolate pudding mix
8 oz whipped cream
1 1/2 cup fresh strawberries (sliced)
1 1/2 cup fresh mango (diced)
1 1/2 cup fresh pineapple (diced)
1/2 cup macadamia nuts (chopped)
1 dark chocolate bar (for shavings)
mint leaves (optional; for garnish)

Prep Time: 3 hrs 30 min Total Time: 3 hrs 30 min

Instructions

Prepare the pudding and the haupia mixes separately according to package directions. When both are set, cut the haupia into 1/2" cubes (about 2 cups). Get all your ingredients together so you can assemble the desserts. Start with tall glasses (stemmed glasses will look the best, but regular juice glasses will work too!). Line the bottom of each glass with a layer of chocolate pudding, then a layer of haupia cubes, followed by strawberries, then whipped cream, mango cubes, haupia, pineapple cubes, and finally chocolate pudding again. Top it with the remaining whipped cream and garnish with chocolate shavings, mac nuts, and mint leaves.

You can make really nice chocolate curls just by using your vegetable peeler. Run the peeler along the flat side of the candy bar, trying to make the curl as wide as possible.

Recipe brought to you by:

Chef Michi Holland

Source:

Chef Michi Watarai