



PREP: 25 min +  
chilling  
COOK:  
SERVES: 6

## Unicorn Parfaits

Layer upon layer of magical pudding topped with a swirl of whipped cream is just the thing to brighten anyone's day!

### Ingredients

#### pudding

3 ½ cups (875ml) full cream milk  
1/3 cup (50g) cornflour  
½ cup (110g) caster sugar  
¼ tsp salt  
1 ½ tsp Queen Unicorn Dream Flavour  
for Icing  
20g unsalted butter  
Queen Hot Pink Food Colour Gel  
Queen Purple Food Colour Gel  
Queen Teal Food Colour Gel

#### Cream

### Method - Pudding

#### STEP 1

In a medium saucepan, bring 3 cups of the milk to a simmer over low heat.

#### STEP 2

While milk is coming to a simmer, whisk together cornflour, sugar and salt in a small bowl. Slowly add remaining ½ cup milk while whisking. Add to the simmering milk and cook over low heat, constantly stirring for 5 minutes to thoroughly cook cornflour. Add Unicorn Dream Flavour and butter, mixing to combine.

#### STEP 3

Using scales, evenly divide warm pudding into 3 bowls (approx. 350g per bowl). Add Hot Pink Food Colour to the first bowl, Teal Food Colour to the second bowl and Purple Food Colour Gel to the last. Stir to combine.

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## Ingredients

1 ½ cups (375ml) thickened cream  
1 ½ tbsp icing sugar  
Dr. Oetker Neon Sugar, to decorate

## Method - Pudding

### STEP 4

Using a jug with a small lip, slowly pour layers into jars, one colour at a time. Once all layers have been poured, refrigerate for 2 hours. No need to refrigerate between layers.

## Method - Cream

### STEP 1

When ready to serve, combine cream and sugar in a medium bowl and whip to firm peaks. Pipe over cold parfaits with a star tip and decorate with pink Neon Sugar.

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