

The Sweet Savory Life

Peach Mango Parfait

Yield 10 (8 oz)

Prep Time 15 minutes Total Time 45 minutes

Equipment : mixer, 8 to 10 glasses, spatula

Ingredients

2 large peaches or 4 for smaller size

4 Manila ripe mangoes (yellow)

1 can (13 oz) condensed milk (reduce if you like it less sweet)

1 can (12 oz) Nestle table cream chilled overnight or freeze for at least 1 hour
(found in Filipino stores)

2 cups cold whipping cream

graham crackers

1/4 tsp vanilla

Directions

- Place 4 to 5 pieces of graham crackers on a Ziploc bag and crumble. Finely crumble half and leave the other half in bits.
- Slice peaches and mangoes thinly and set aside.
- In a bowl, whip together condensed milk and table cream.
- In a separate bowl, whip together whipping cream and vanilla until stiff peak.
- Pour the condensed milk and table cream mixture into the whipping cream and fold until fully incorporated.

Assembling the Parfait

- Place big chunks of graham crackers in the bottom until the bottom surface is covered.
- Add peaches and mangoes.
- Add whipped cream.
- Repeat the process until reaching the top of the glass.
- Garnish by sprinkling graham crackers crumbs and pieces of peaches and mangoes.
- Enjoy right away or chill for at least 30 minutes for best results!