



Creating Flavorful Rhythms, One 'Beet' at a Time

GREEN SPRING PARFAIT

*WHITE CHOCOLATE NUTELLA, MATCHA AVOCADO MOUSSE,
KIWI MINT JAM, MATCHA MAPLE ALMONDS*

Yield: 2 Parfaits

White Chocolate Nutella

- ½ cup Hazelnuts
- ½ cup White Chocolate
- Salt
- 4 sprigs mint

Matcha Avocado Mousse

- 1 Avocado
- 1 tsp Matcha
- 1 Lime, juiced and zested
- Salt

Kiwi Mint Jam

- 2 Kiwis
- 1 Lime, juiced and zested
- ¼ cup Spinach
- 4 sprigs Mint

Matcha Maple Almonds

- ½ cup Raw Almonds
- ½ tsp Matcha
- 2 tsp Maple Syrup
- Salt

White Chocolate Nutella

1. Toast the hazelnuts in a 350°F oven until golden brown, about 14 minutes.
2. Let cool, then blend in a food processor until they achieve a nut butter consistency.
3. Melt the white chocolate on medium power in the microwave, then pour into the food processor and blend until it is well-incorporated and the mixture is smooth. Season with salt and pour into a small bowl.
4. Finely chop the mint and mix it in with a spoon.

Matcha Avocado Mousse

1. In a food processor, blend the avocado, matcha, and lime juice and zest until smooth. Taste and season with salt.

Kiwi Lime Jam

1. Peel and small dice the kiwi. Combine it with the lime juice and zest in a small pot and cook over medium heat with the lid on until the juiced is absorbed. Let cool slightly, then blend in a food processor with the spinach and mint until smooth.

Matcha Maple Nuts

1. In a food processor, pulse the almonds until they resemble a rough crumble.
2. Stir together the maple syrup, crushed almonds, and matcha in a small pan and cook over medium heat until the maple syrup caramelizes and starts to harden around the nuts. Season with salt and let cool – the candy shell will become harder as it cools.

Assembly

1. Take your parfait glasses and pour half the **White Chocolate Nutella** in each. Then, split the **Matcha Avocado Mousse** between the two. Now, pour half of the **Kiwi Lime Jam** on top of the mousse. Garnish each parfait with half of the **Matcha Maple Nuts**.