



PISTACHIO HORCHATA TRES LECHES PARFAIT

Luscious layers and bold flavors come together in the Pistachio Horchata Tres Leches Parfait — a dreamy dessert that’s as elegant as it is exciting. With soft horchata-soaked cake, swirls of pistachio whipped icing, and a nutty crunch in every bite, it’s a cup of creamy, cinnamon-kissed perfection topped off with a little extra flair. Dessert spoons at the ready!

Yield: 1 Parfait



INGREDIENTS

RICH'S 1/2 SHEET SPONGE CAKE (#03395)

RICH'S FLAVOR RIGHT™ FESTEJOS™ READY-TO-USE
TRES LECHES STYLE DESSERT MIX (#43623)

RICH'S Bettercreme® Perfect Finish® Vanilla Icing, 15
12-Oz Bags (#11849)

Chopped Pistachios

Whole shell pistachios - for garnish

Cinnamon Stick

8 oz Horchata Milk

2 oz Pistachio paste

3 Drops Green Gel Food Coloring

DIRECTIONS

1 For the Horchata Tres Leches Soaked Cake Layer: Using a knife, cut ¼ sheet Vanilla Sponge cake into two layers. Place 1 Layer of cake into pan or tray. Mix Horchata Milk and Festejos Tres Leches dessert mix together until well blended. Pour Horchata Tres Leches Soak over Cake. Gently flip cake layer to soak both sides until all liquid is soaked into the cake

2 For the Pistachio Whipped Icing: Using spatula, mix ingredients until paste and food coloring are fully incorporated into the Vanilla Bettercreme®

3 Using a circle biscuit cutter, cut out 3-4 disks of Horchata Tres Leches Cake Layer

4 Place one disk of cake into the bottom of the cup

5 With an open coupler, pipe a pistachio Whipped Icing layer on top of the cake disk

6 Sprinkle chopped pistachios in a layer on top of whipped icing

7 Repeat layers until cup is filled to the top

8 Finish cup with a swirl of Pistachio Whipped Icing & Chopped Pistachio pieces

9 Garnish with whole shell Pistachios & a cinnamon stick