



## THAI TEA BOBA PARFAIT

The Thai Tea Tres Leches Boba Parfait is a spoonable treat that layers soft Thai tea-soaked sponge cake with airy Thai tea whipped icing and chewy boba pearls. Topped with a drizzle of caramel and more boba for good measure, it's a textural masterpiece that's sweet, creamy, and totally unforgettable.

**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** FLAVOR RIGHT™ VANILLA WHIP'N TOP™ ARTIFICIALLY FLAVORED VANILLA DESSERT TOPPING (#43603)

8 tbsp. Bossen Thai Tea Mix

Pre-cooked boba pearls

**RICH'S** Allen® Classic Caramel Cake & Donut Icing, 1 Count, 23 lb (#04852)



## DIRECTIONS

- 1 For the Thai Tea Tres Leches Soaked Cake layer: Combine 8 oz of Festejos Ready to use Tres Leches Style Dessert Mix with 4 tbs of Bossen Thai Tea mix. Soak 1/4 sheet of sponge cake. Note: for best handling, place in the freezer for an hour, then cut the disks of cake for the parfait cup
- 2 For Thai Tea Bettercreme®: Using a mixer whip 2 cups of Flavor Right™ Vanilla Whip 'N Top™ with 4 tbs of Thai Tea mix to create Thai Tea Bettercreme®
- 3 Using a circle biscuit cutter, cut out 3-4 disks of Thai Team Tres Leches Cake Layer
- 4 Cover the bottom of the cup with Boba pearls
- 5 Place one disk of cake into the cup
- 6 With an open coupler, pipe a Thai Tea Whipped Icing layer on top of the cake disk
- 7 Fill boba pearls in a layer on top of whipped icing
- 8 Repeat layers until cup is filled to the top
- 9 Finish cup with an outer circle of Whipped Icing & fill the center with Boba pearls