



GINGERSNAP, WHITE CHOCOLATE & PUMPKIN PARFAITS

PREP: 15 min COOK: 15 min
TOTAL: 30 min SERVES: 6

WHITE CHOCOLATE PUDDING

1/4 cup cornstarch
1/4 teaspoon salt
2 cups milk
6 ounces white
baking chocolate
2 large eggs
2 tablespoons unsalted butter
1 teaspoon vanilla extract

SPICED PUMPKIN PUREE

2 cups pumpkin puree
4 tablespoons brown sugar
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/8 teaspoon allspice
Pinch cloves
3 tablespoons heavy cream
12 gingersnap cookies

1. Whisk the cornstarch, salt and milk in a saucepan. Bring to a simmer over medium heat, stirring frequently.

2. Add the white chocolate to the saucepan. Continue cooking over medium heat, stirring constantly, until the chocolate is melted and the mixture thickens, about 5 minutes.

3. Remove the saucepan from heat temporarily. Whisk the eggs in a small bowl. Slowly whisk a small amount of the white chocolate mixture in with the eggs. Pour the egg mixture back in the saucepan, whisking constantly. Return the saucepan to the heat and cook on medium-low for 2 minutes, stirring constantly.

4. Remove from heat and add the butter and vanilla extract. Stir until the butter is melted. Transfer the mixture to a large bowl, cover and refrigerate for 2 hours or until cold.

5. Combine all ingredients for the spiced pumpkin puree, except the gingersnap cookies, in a mixing bowl. Whisk until smooth. Refrigerate for 2 hours or until cold.

6. Crumble the gingersnap cookies and spoon the desired amount of cookie crumbles into the bottom of 6 parfait containers. Layer the desired amount of spiced pumpkin puree on top of the cookies in each container. Spoon the desired amount of white chocolate pudding over the pumpkin. Repeat the layers and add additional cookie crumbles on top.