

## Romantic Strawberry Cherry Parfaits with Macarons: The Perfect Easy Dessert

The Ultimate Strawberry & Cherry Dessert Parfait: An Elegant No-Bake Treat



**TIME**  
**10 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

For the Layers:

1 cup Fresh Strawberries: Sliced thin (aim for heart shapes if you're feeling romantic!).

1/2 cup Fresh Cherries: Pitted; slice some in half and keep a few whole for the top.

1/2 cup Yogurt: Plain Greek yogurt for a tang, or strawberry yogurt for extra berry flavor.

1/2 cup Heavy Whipping Cream: Whipped to stiff peaks.

1/4 cup Crushed Biscuits: Shortbread, graham crackers, or even leftover sponge cake crumbs.

2 tbsp Honey or Strawberry Syrup: To add a touch of floral sweetness.

Handful of Sliced Ammonds: For that essential nutty crunch.

For the Finishing Touches (The Decor):

Pink Macarons: These add a gourmet, French-patisserie vibe.

Extra Whipped Cream: For those beautiful top swirls.

Whole Cherries with Stems: Provides height and a classic look.

Edible Glitter or Sprinkles: Entirely optional, but highly recommended for a "magical" finish.

### DIRECTIONS

1. Prepare the : Base: Start with a clean, clear dessert glass or tulip glass. Place a generous layer of your crushed biscuits or sponge cake at the bottom. Drizzle with a little honey or strawberry syrup so the crumbs soak up the sweetness.
2. The : First Cream Layer: Spoon in a layer of yogurt or whipped cream. Use a small spoon to smooth it out to the edges.
3. The : Fruit "Wall": This is the secret to a beautiful parfait. Take your thinnest strawberry slices and press them flat against the inside of the glass. Do the same with halved cherries.
4. The : Middle Fill: Fill the center of the glass with more fruit and a sprinkle of almonds. This adds a delightful "hidden" crunch.
5. Repeat: Continue layering cream, fruit, and crumbs until you reach the top of the glass.
6. The : Grand Finale: Pipe or spoon a large swirl of whipped cream on top. Perch a pink macaron at an angle, add a whole cherry, and finish with a dusting of edible glitter or extra almonds.

### SWAPS & NOTES

The Cream: For a lighter version, you can use all yogurt.

For a decadent dessert, fold the whipped cream into the yogurt to create a "mousse" texture.

The Fruit: If cherries are out of season, frozen (thawed) cherries work in the middle layers, but always use fresh fruit for the visible edges and garnish.

The Crunch: If you want a tropical twist, you could substitute the biscuits with these easy coconut macaroonscrumbled into the base.

## TIPS FOR SUCCESS

**Chill Your Glass:** If it's a warm day, pop your dessert glasses in the freezer for 10 minutes before assembling to keep the cream from melting.

**Pit Carefully:** When working with cherries, use a dedicated pitter or the "straw method" to keep the fruit intact for the garnish.

**Whip Your Own Cream:** While canned whipped cream is convenient, homemade whipped cream holds its shape much longer and has a superior mouthfeel.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/romantic-strawberry-cherry-parfaits-with-macarons-the-perfect-easy-dessert/>