



# ASPARAGUS PANNA COTTA SERVED IN A GLASS WITH PARMESAN AND BACON CHIPS



## QimiQ BENEFITS

- Quick and easy preparation
- Enhances the natural taste of added ingredients
- Longer presentation times without loss of quality



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, unchilled

**100 g** Asparagus, peeled

**100 ml** Milk

**20 ml** Lemon juice

Salt

Cayenne pepper

Chives, finely chopped (optional)

## FOR THE CHIPS

**100 g** Parmesan, grated

**50 g** Streaky smoked bacon, finely diced

## METHOD

1. Cook the asparagus in the milk and blend smooth. Allow to cool.
2. Whisk the unchilled QimiQ Classic smooth. Add the asparagus puree and the remaining ingredients and mix well.
3. Pour into glasses and allow to chill for approx. 4 hours.
4. Preheat the oven to 180 °C (conventional oven).
5. For the chips: mix the Parmesan and bacon together and spoon in small heaps onto a baking sheet lined with baking paper.
6. Bake in the hot oven for approx. 10 minutes.