



VANILLA BISCUIT PANNA COTTA WITH PORT FIGS



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Quick and easy preparation
- Reduces skin formation and discolouration, enabling longer presentation times



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE PANNA COTTA

250 g QimiQ Classic, unchilled

50 g Vanilla kipferl [small vanilla almond pastry biscuits], crumbled

80 ml Milk

1 Vanilla bean, pulp only

20 g Sugar

FOR THE FIGS

40 g Sugar

40 ml Port

Cinnamon

4 g Corn flour / starch

8 Figs

METHOD

1. For the panna cotta: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well.
2. Pour the mixture into moulds and allow to chill for approx. 4 hours.
3. For the figs: caramelize the sugar. Douse with the port, add the cinnamon and cook until the caramel has dissolved. Bind with the corn flour, bring back to the boil and add the figs.
4. Tip the Panna Cotta out of the moulds and serve decorated with the figs.