



BOSC PEAR PANNA COTTA WITH BLUE CHEESE FOAM AND WALNUT DRAGEE



QimiQ BENEFITS

- Quick and easy preparation
- Guaranteed stable and compact
- Saves time and resources
- Full creamy taste with less fat and cholesterol
- 100% natural, contains no preservatives, additives or emulsifiers
- Foolproof real cream product, cannot be over whipped



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE PANNA COTTA

330 g	QimiQ Classic
280 g	Bosc pears
	Butter, as required
	Brown sugar, as required
50 g	Sugar
50 g	Pear liqueur
50 ml	Lemon juice

FOR THE BLUE CHEESE ESPUMA

198 g	QimiQ Whip Pastry Cream
312 g	Blue veined cheese
325 g	Milk
170 g	Mayonnaise 80 % fat
10 ml	Lemon juice

FOR THE WALNUTS

100 g	Walnuts, halved
25	Sugar
10 ml	Water
5 g	Butter

METHOD

1. For the panna cotta, poach the pears, chop roughly and sauté in butter and brown sugar. Allow to cool.
2. Blend the QimiQ Classic with the sugar, liqueur and lemon juice until smooth. Fold in the chopped pear.
3. Pour into moulds or dessert glasses and chill for at least 4 hours, preferably over night.
4. For the cheese espuma: blend the cheese, milk, mayonnaise and lemon juice until smooth.
5. Add the QimiQ Whip and continue to blend smooth (strain if necessary).
6. Pour the mixture into a 1 litre Gourmet Whip bottle, screw in two chargers and shake well. Chill for at least one hour and shake well before using.
7. For the walnuts: roast the nuts. Bring the sugar and water to a boil and stir consistently. Add the walnuts and continue to stir until the nuts are completely coated. Stir in the butter and allow to cool.
8. To assemble the dessert, top the pear cotta with the cheese espuma and decorate with the dragee walnuts.