



POPCORN PANNA COTTA



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



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easy

INGREDIENTS FOR 10 PORTIONS

90 g Popcorn, unpopped kernels

30 g Vegetable oil

250 g Milk

500 g QimiQ Classic

25 g Sugar

2 g Salt

60 g White chocolate, chopped

METHOD

1. Pop the popcorn in the vegetable oil as usual.
2. Warm the milk, QimiQ Classic, sugar and salt. Add the popcorn and infuse for 30 minutes. Strain, rescale to 750 g (add additional milk if necessary).
3. Rewarm and blend smooth. Add the chocolate and stir until completely melted.
4. Pour into molds or dessert glasses and chill for at least 4 hours, preferably over night.
5. Decorate as required, for example with caramel popcorn, peanut brittle and piped chocolate.