



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



QimiQ BENEFITS

- Quick and easy preparation
- Guaranteed stable and compact
- Saves time and resources
- Full creamy taste with less fat and cholesterol



15



easy

INGREDIENTS FOR 10 PORTIONS

325 g QimiQ Classic, unchilled

250 g Asparagus, peeled

250 ml Milk

50 ml Lemon juice

Salt

Cayenne pepper

Chives, finely chopped (optional)

FOR THE CHIPS

250 g Parmesan, grated

130 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.