



WHISKY SOUR PANNA COTTA



QimiQ BENEFITS

- Alcohol stable and does not curdle
- No additional gelatine required
- Full taste with less fat content



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE PANNA COTTA

125 g QimiQ Classic, unchilled

30 ml Lemon juice

30 g Sugar

30 ml Water

10 g Angostura Bitters

FOR THE WHISKY SOUR COCKTAIL

50 g Rye Whisky

25 ml Lemon juice

15 g Simple syrup 2:1

30 g Egg white(s) (optional)

22 ml Red wine

METHOD

1. For the Panna Cotta: blend all the ingredients, pour into mold and allow to set.
2. Remove from mold and cube. Set aside.
3. For Whisky Sour: put the whisky, lemon juice, simple syrup and egg white into a cocktail shaker with ice and shake vigorously.
4. Add 2 cubes of Panna Cotta into a chilled Martini glass and pour the contents of the shaker over them.
5. Gently pour the red wine over the back of a spoon held just over the drink and on the edge of the glass, so that it floats as the top layer.