



# FRUIT PANNA COTTA



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation



25



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE FRUIT FILLING

<b>80 g</b>	Sugar
<b>200 g</b>	Strawberry fruit puree
<b>1 g</b>	Cardamom
<b>1 slice</b>	Ginger root
<b>1 tbsp</b>	Corn flour / starch
<b>2</b>	Gelatine sheets à 3 g, soaked
<b>300 g</b>	Strawberries, diced
<b>1 g</b>	Mint, fresh

### FOR THE PANNA COTTA

<b>500 g</b>	QimiQ Classic, unchilled
<b>80 g</b>	Mascarpone
<b>65 g</b>	Sugar
<b>2 g</b>	Orange zest
<b>2 g</b>	Vanilla sugar

### TO DECORATE

<b>60 g</b>	Raspberries, fresh
<b>60 g</b>	Blueberries, fresh

## METHOD

1. For the fruit filling: caramelize the sugar and add the strawberry puree and spices. Bring to the boil and simmer for approx. 5 minutes.
2. Bind with the starch. Add the soaked gelatine and dissolve. Allow to cool briefly.
3. Add the diced strawberries and mint. Pour into moulds and freeze.
4. For the panna cotta: whisk the QimiQ Classic smooth. Add the sugar, orange zest, vanilla sugar and mascarpone and mix well.
5. Fill some of the QimiQ mixture into a mould, press the frozen fruit filling into it and finish with more cream to cover. Chill well.
6. **Tip:** remove the panna cotta from the moulds, decorate with the raspberries and blueberries and serve with the vanilla foam.