



HERB AND CREAM CHEESE PANNA COTTA WITH CHANTERELLES



QimiQ BENEFITS

- Acid and alcohol stable
- Full taste with less fat content
- No additional gelatine required



25



medium

INGREDIENTS FOR 10 PORTIONS

FOR THE PANNA COTTA

- 500 g** QimiQ Classic, unchilled
- 260 g** Cream cheese
- 20 ml** Lemon juice
- 4 cl** Noilly Prat/Vermouth dry
- Salt
- Black pepper, freshly ground
- 40 g** Flat-leaf parsley, finely chopped

FOR THE CHANTERELLES

- 400 g** Chanterelles
- 80 g** Red onion(s), finely diced
- 80 ml** Olive oil
- 4 cl** Brandy
- 50 ml** White balsamic vinegar
- Salt
- Black pepper, freshly ground

METHOD

1. For the panna cotta: whisk the QimiQ Classic smooth. Add the cream cheese, lemon juice, Noilly Prat and spices and mix well.
2. Mix $\frac{1}{4}$ of the panna cotta with the chopped parsley and pour into moulds approx. 1-2 cm high. Chill for approx. 30 minutes.
3. Pour the remaining panna cotta into the moulds and chill for approx. 2-4 hours.
4. Sauté the chanterelles in the hot olive oil, season and deglaze with the brandy. Allow to cool and marinate with the balsamic vinegar.
5. Tip the panna cotta out of the moulds and serve with the chanterelles.