



FRUIT PANNA COTTA WITH VANILLA FOAM



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatine required
- Quick and easy preparation
- Binds with fluid - no separation of ingredients
- Alcohol stable and does not curdle



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE FRUIT FILLING

100 g	Sugar
300 ml	Orange juice
1 small	Cinnamon rind
1	Star aniseed
1 slice	Ginger root
2	Cloves
1	Bay leaf
1	Pineapple, diced
1 tbsp	Corn flour / starch
6 g	Gelatine

FOR THE PANNA COTTA

600 g	QimiQ Classic, unchilled
80 g	Mascarpone
65 g	Sugar
2 g	Orange zest
2 g	Vanilla sugar

FOR THE VANILLA FOAM

120 g	QimiQ Classic Vanilla
60 g	Pasteurized egg yolks
300	Whipping cream 36 % fat
100 g	Sour cream 15 % fat
65 g	Sugar
25 ml	Advocaat [Eggnog]

TO DECORATE

60 g	Raspberries, fresh
60 g	Blueberries, fresh

METHOD

1. For the fruit filling: caramelize the sugar, douse with the orange juice and add the pineapple and spices. Bring to the boil and simmer for approx. 5 minutes. Bind with the starch and soaked gelatine. Pour into moulds and freeze.
2. For the panna cotta: whisk the unchilled QimiQ Classic smooth. Add the sugar, orange zest, vanilla sugar and mascarpone and mix well.
3. 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.
4. For the vanilla foam: burr mix the ingredients until smooth. Pour into an iSi Gourmet Whip bottle, screw in one charger and shake well.
5. Tip the panna cotta out of the moulds, decorate with the raspberries and blueberries and serve with the vanilla foam.