



# PANNA COTTA



## QimiQ BENEFITS

- Quick and easy preparation
- Longer presentation times without loss of quality
- Full taste with less fat content
- No additional gelatine required



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easy

## INGREDIENTS FOR 10 PORTIONS

**500 g** QimiQ Classic, unchilled

**250 ml** Milk

**80 g** Sugar

**0.5** Vanilla bean

**125 g** Fresh fruit, to decorate

## METHOD

1. Whisk the QimiQ Classic smooth.
2. Add the milk, sugar and vanilla sugar and mix well.
3. Pour into moulds and chill for at least 4 hours (preferably over night).