



# CHOCOLATE PANNA COTTA



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Quick and easy preparation



## INGREDIENTS FOR 10 PORTIONS

**250 g** QimiQ Classic, unchilled

**250 g** Mascarpone

**100 g** Sugar

**10 g** Vanilla extract

**60 g** Valrhona Chocolate 70 % Cocoa, melted

**250 g** QimiQ Whip Pastry Cream, chilled

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the mascarpone, sugar and vanilla extract and mix well. Quickly fold in the melted Valrhona chocolate.
2. Fill into moulds and allow to chill for at least 4-8 hours.