



# PEAR PANNA COTTA



## QimiQ BENEFITS

- No additional gelatine required
- Enhances the natural taste of added ingredients
- No cooking required



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, unchilled

**125 g** Pears, tinned and drained, pureed

**40 g** Sugar

**1** Vanilla bean, pulp only

**0.5** Lemon(s), juice only

**1 pinch(es)** Cinnamon

Fresh fruit, to decorate

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well.
2. Fill the mixture into moulds and allow to chill for at least 4 hours.
3. Garnish with fruits and serve.
4. **Tip:** Serve with pear compote.