



WILD BERRY AND YOGHURT PANNA COTTA



QimiQ BENEFITS

- No additional gelatine required
- Enhances the natural taste of the berries
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE WILD BERRY CREAM

250 g QimiQ Classic, unchilled

150 g Wild berries

70 g Sugar

FOR THE YOGHURT CREAM

250 g QimiQ Classic

150 g Natural yoghurt

60 g Sugar

0.5 Lemon(s), juice only

METHOD

1. Line a terrine mould with cling film.
2. For the wild berry cream: blend the unchilled QimiQ Classic with the wild berries and sugar until smooth using an immersion blender. Fill into the prepared terrine mould.
3. For the yoghurt cream: whisk the unchilled QimiQ Classic smooth. Add the yoghurt, sugar and lemon juice and mix well. Spread the yoghurt cream evenly onto the wild berry cream.
4. Allow to chill for approx. 4 hours.
5. Remove from the mould before serving. Decorate as desired and serve with fresh wild berries.