QimiQ

PANNA COTTA



QimiQ BENEFITS

- Quick and easy preparation
- No additional gelatine necessary
- No cooking process required





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easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Classic, unchilled
250 ml Whipping cream 35-36 % fat
80 g Sugar
2 Vanilla bean

METHOD

- 1. Whisk the unchilled QimiQ Classic until smooth.
- 2. Mix in the whipping cream, sugar and the scraped pith of the vanilla pod.
- 3. Fill the mixture into moulds and allow to chill for approx. 4-6 hours.
- 4. **Tip:** Decorate with fresh berries.