# QimiQ

# PANNA COTTA

## **QimiQ BENEFITS**

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



### **INGREDIENTS FOR 1 KG**

600 g	QimiQ Classic, unchilled
300 g	Whipping cream 35-36 % fat
100 g	Sugar
1	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.