



BEETROOT PANNA COTTA WITH SMOKED CHAR



QimiQ BENEFITS

- Quick and easy preparation
- Saves time and resources
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Guaranteed stable and compact



INGREDIENTS FOR 10 PORTIONS

650 g	QimiQ Classic, unchilled
200 g	Beetroot(s), cooked
100 g	Mascarpone
50 g	Butter, liquid
2 g	Orange zest
10 g	White balsamic vinegar
10 g	Salt
5 g	Horseradish, grated
500 g	Arctic char fillet(s), smoked

METHOD

1. Blend all the ingredients together until smooth.
2. Fill into moulds and allow to chill for at least 4 hours.
3. Cut the smoked char into slices and serve with the Panna Cotta.