



# MEDITERRANEAN PANNA COTTA



## QimiQ BENEFITS

- Easy and quick preparation
- Saving time and resources
- Creamy pleasure with less fat
- Enhances the intrinsic flavor of the ingredients
- Guaranteed stable and compact



## INGREDIENTS FOR 14 PORTIONEN À 70 G

**650 g** QimiQ Classic, unchilled

**200 g** Sweet pepper(s), braised

**100 g** Mascarpone

**20 g** Olive oil

**2 g** Thyme leaves

**8 g** Salt

**3 g** Piment d'Espelette

## METHOD

1. Finely puree all ingredients.
2. Pour into molds and refrigerate for at least 4 hours.