



ASPARAGUS PANNA COTTA SERVED IN A GLASS WITH PARMESAN AND BACON CHIPS



QimiQ BENEFITS

- Quick and simple preparation
- Enhances the natural taste of added ingredients
- Longer shelf life without loss of quality



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

100 g Asparagus, peeled

100 ml Milk

20 ml Lemon juice

Salt

Cayenne pepper

Chives, finely chopped (optional)

FOR THE CHIPS

100 g Parmesan, grated

50 g Streaky smoked bacon, finely diced

METHOD

1. Cook the asparagus in the milk and blend smooth. Allow to cool.
2. Whisk the unchilled QimiQ Classic smooth. Add the asparagus puree and the remaining ingredients and mix well.
3. Pour into glasses and allow to chill for approx. 4 hours.
4. Preheat an oven to 360 °F (conventional oven).
5. For the chips: mix the Parmesan and bacon together and spoon in small heaps onto a baking sheet lined with baking paper.
6. Bake in the hot oven for approx. 10 minutes.