



VANILLA BISCUIT PANNA COTTA WITH PORT FIGS



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Quick and simple preparation
- Reduces skin formation and discoloration, enabling longer presentation times



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE PANNA COTTA

250 g QimiQ Classic, room temperature

50 g Vanilla kipferl [small vanilla almond pastry biscuits], crumbled

80 ml Milk

1 Vanilla pod(s), pulp only

20 g Sugar

FOR THE FIGS

40 g Sugar

40 ml Port

Cinnamon

4 g Corn starch

8 Figs

METHOD

1. For the panna cotta: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well.
2. Pour the mixture into the molds and allow to chill for approx. 4 hours.
3. For the figs: caramelize the sugar. Douse with the port, add the cinnamon and cook until the caramel has dissolved. Bind with the corn flour, bring back to the boil and add the figs.
4. Tip the Panna Cotta out of the molds and serve decorated with the figs.