



# BOSC PEAR PANNA COTTA WITH BLUE CHEESE FOAM AND WALNUT DRAGEE



## QimiQ BENEFITS

- Quick and simple preparation
- Guaranteed stable and compact
- Saves time and resources
- Full creamy taste with less fat and cholesterol
- All natural, contains no preservatives, additives or emulsifiers
- Real dairy cream product, cannot be over whipped



25



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE PANNA COTTA

<b>330 g</b>	QimiQ Classic
<b>280 g</b>	Bosc pears
	Butter, as required
	Brown sugar, as required
<b>50 g</b>	Sugar
<b>50 g</b>	Pear liquor
<b>50 ml</b>	Lemon juice

### FOR THE BLUE CHEESE ESPUMA

<b>198 g</b>	QimiQ Whip
<b>312 g</b>	Blue cheese
<b>325 g</b>	Milk
<b>170 g</b>	Mayonnaise 80 % fat
<b>10 ml</b>	Lemon juice

### FOR THE WALNUTS

<b>100 g</b>	Walnuts, halved
<b>25</b>	Sugar
<b>10 ml</b>	Water
<b>5 g</b>	Butter

## METHOD

1. For the panna cotta: poach the pears, chop roughly and sauté in butter and brown sugar. Allow to cool.
2. Blend the QimiQ Classic with the sugar, liquor and lemon juice until smooth. Fold in the chopped pear.
3. Pour into molds or dessert glasses and chill for at least 4 hours, preferably over night.
4. For the cheese espuma: blend the cheese, milk, mayonnaise and lemon juice until smooth.
5. Add the QimiQ Whip and continue to blend smooth (strain if necessary).
6. Pour the mixture into a 1 litre Gourmet Whip bottle, screw in two chargers and shake well. Chill for at least one hour and shake well before using.
7. For the walnuts: roast the nuts. Bring the sugar and water to a boil and stir constantly. Add the walnuts and continue to stir until the nuts are completely coated. Stir in the butter and allow to cool.
8. To assemble the dessert, top the pear cotta with the cheese espuma and decorate with the dragee walnuts.