

CHEVRE GOAT CHEESE PANNA COTTA



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





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easy

INGREDIENTS FOR 10 PORTIONS

200 g	QimiQ Classic
300 g	Chèvre goat cheese
80 g	Buttermilk
60 g	Honey
TO DECORATE	
	Chèvre goat cheese, crumbled
	Mixed herbs, finely chopped
	Almonds, shavings
	Honey, to drizzle

METHOD

- 1. Burr mix the QimiQ Classic, cheese, buttermilk and honey together until smooth.
- 2. Pour into molds or dessert glasses and chill for at least 4 hours, preferably over night.
- 3. Serve topped with crumbled goat cheese, herbs and almonds, and drizzle with honey.