



# COFFEE MASCARPONE 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

**465 g** QimiQ Classic

**60 g** Coffee beans

**80 g** Granulated sugar

**125 g** Mascarpone

**5 g** Vanilla extract

## METHOD

1. Roast the coffee beans at 350° F for 8 minutes and allow to cool. Break the beans with a rolling pin (press until they break open).
2. Place the QimiQ Classic in a pan and heat until melted. Add the coffee beans and allow to infuse for approx. 30 minutes. Strain the coffee beans out of the mixture and rescale to 700 g.
3. Add the remaining ingredients and burr mix until smooth.
4. Pour into molds or dessert glasses and chill for at least 4 hours, preferably over night.
5. Decorate as required, for example with lemon twist, lady finger and cream.