



# POPCORN 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



15



easy

## INGREDIENTS FOR 10 PORTIONS

**90 g** Popcorn, unpopped kernels

**30 g** Vegetable oil

**250 g** Milk

**500 g** QimiQ Classic

**25 g** Sugar

**2 g** Salt

**60 g** White chocolate, minced

## METHOD

1. Pop the popcorn in the vegetable oil as usual.
2. Warm the milk, QimiQ Classic, sugar and salt. Add the popcorn and infuse for 30 minutes. Strain, rescale to 26 oz (add additional milk if necessary).
3. Rewarm and burr mix until smooth. Add the chocolate and stir until completely melted.
4. Pour into molds or dessert glasses and chill for at least 4 hours, preferably over night.
5. Decorate as required, for example with caramel popcorn, peanut brittle and piped chocolate.