



# CHOCOLATE-NUT PANNA COTTA



## QimiQ BENEFITS

- Quick and simple preparation
- Stable consistency



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, room temperature

**120 g** Milk chocolate whole nut, melted

**150 ml** Milk

**1 tbsp** Sugar

## METHOD

1. Whisk QimiQ Classic smooth. Add the melted chocolate, milk and sugar and mix well.
2. Pour into moulds or dessert glasses and chill for at least 4 hours, preferably over night.
3. Decorate as required.