



ORANGE PANNA COTTA



QimiQ BENEFITS

- Quick and simple preparation
- Full creamy taste with less fat and cholesterol
- Acid stable and does not curdle



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easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

65 g Natural yogurt

1 Orange(s), juice only

30 g Sugar

1 cl Grand Marnier

1 Vanilla pod(s), pulp only

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well.
2. Fill into moulds and allow to chill for approx. 4 hours.
3. Tip the panna cotta out of the moulds. Decorate as required and serve.