



FRUIT PANNA COTTA



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE FRUIT FILLING

80 g Sugar

200 g Strawberry fruit puree

1 g Cardamom

1 slice Ginger root

1 tbsp Corn starch

2 Gelatin sheets à 3 g, soaked

300 g Strawberries, diced

1 g Mint, fresh

FOR THE PANNA COTTA

500 g QimiQ Classic, room temperature

80 g Mascarpone

65 g Sugar

2 g Orange zest

2 g Vanilla sugar

TO DECORATE

60 g Raspberries, fresh

60 g Blueberries, fresh

METHOD

1. For the fruit filling: caramelize the sugar, add the strawberry puree and spices. Bring to the boil and simmer for approx. 5 minutes.
2. Bind with the starch. Add the soaked gelatine and dissolve. Allow to cool briefly.
3. Add the diced strawberries and mint. Pour into moulds and freeze.
4. For the panna cotta: whisk the QimiQ Classic smooth. Add the sugar, orange zest, vanilla sugar and mascarpone and mix well.
5. Fill some of the QimiQ mixture into a mould, press the frozen fruit filling into it and finish with more cream to cover. Chill well.
6. Tip the panna cotta out of the moulds, decorate with the raspberries and blueberries and serve with the vanilla foam.