



HERB AND CREAM CHEESE PANNA COTTA WITH CHANTERELLES



QimiQ BENEFITS

- Acid and alcohol stable
- Full taste with less fat content
- No additional gelatin required



25



medium

INGREDIENTS FOR 10 PORTIONS

FOR THE PANNA COTTA

500 g QimiQ Classic, room temperature

260 g Cream cheese

20 ml Lemon juice

4 cl Vermouth dry

Salt

Black pepper, freshly ground

40 g Parsley, finely chopped

FOR THE CHANTERELLES

400 g Chanterelles

80 g Red onion(s), finely diced

80 ml Olive oil

4 cl Brandy

50 ml White balsamic vinegar

Salt

Black pepper, freshly ground

METHOD

1. For the panna cotta: whisk the QimiQ Classic smooth. Add the cream cheese, lemon juice, Noily Prat and spices and mix well.
2. Mix $\frac{1}{4}$ of the panna cotta with the chopped parsley and pour into moulds approx. 1-2 cm high. Chill for approx. 30 minutes.
3. Pour the remaining panna cotta into the moulds and chill for approx. 2-4 hours.
4. Saute the chanterelles in the hot olive oil, season and deglaze with the brandy. Allow to cool and marinate with the balsamic vinegar.
5. Tip the panna cotta out of the moulds and serve with the chanterelles.