# QimiQ

## PANNA COTTA



### **QimiQ BENEFITS**

- Quick and simple preparation
- Longer shelf life without loss of quality
- Full taste with less fat content
- No additional gelatin required





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#### **INGREDIENTS FOR 10 PORTIONS**

500 g	QimiQ Classic, room temperature
250 ml	Milk
80 g	Sugar
0.5	Vanilla pod(s)
125 g	Fresh fruit, to decorate

### **METHOD**

- 1. Whisk the QimiQ Classic smooth.
- Add the milk, sugar and vanilla sugar and mix well.
- 3. Pour into molds and chill for at least 4 hours (preferably over night).