



CHOCOLATE PANNA COTTA



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality
- Quick and simple preparation



INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Classic, room temperature

250 g Mascarpone

100 g Sugar

10 g Vanilla extract

60 g Valrhona Chocolate 70 % Cocoa, melted

250 g QimiQ Whip, chilled

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the mascarpone, sugar and vanilla extract and mix well. Quickly fold in the melted Valrhona chocolate.
2. Fill into molds and allow to chill for at least 4-8 hours.