# QimiQ

# **PANNA COTTA**



## **QimiQ BENEFITS**

- Quick and simple preparation
- No additional gelatin required
- No cooking required





10

eas

### **INGREDIENTS FOR 4 PORTIONS**

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

#### **METHOD**

- 1. Whisk the unchilled QimiQ Classic smooth.
- 2. Add the milk, sugar and vanilla pulp and mix well.
- 3. Pour into molds and chill for at least 4 hours.