



# PANNA COTTA WITH BERRIES SERRVED ON A WATERMELON BASE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatin required
- Quick and simple preparation



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, room temperature

**125 ml** Milk

**50 g** Sugar

**1** Vanilla pod(s), pulp only

**1** Watermelon, fresh

Mixed berries, fresh, to decorate

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the milk, sugar and vanilla pulp and mix well.
2. Cut one slice (approx. 8-10 cm thick) out of the watermelon. Remove the skin in one piece using a round plate. Use the skin as a cake ring.
3. Use the slice as the "cake ring" and as a base.
4. Fill the panna cotta mixture into the "cake ring" and allow to chill for approx. 4 hours.
5. Remove the "cake ring" before serving and decorate with fresh berries.