



MILK CHOCOLATE PANNA COTTA



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Perfect consistency



INGREDIENTS FOR 10 PORTIONS

600 g QimiQ Classic, room temperature

300 g Rio Briati mascarpone

100 g Sugar

10 g Vanilla sugar

120 g Milk chocolate, melted

METHOD

1. Mix the QimiQ Classic, Rio Briati Mascarpone, sugar and vanilla sugar with an immersion blender until smooth. Fold in the melted milk chocolate.
2. Fill the mixture into molds and allow to chill for approx. 4 hours.
3. Remove from the molds and decorate as required before serving.