



# APPLE AND CINNAMON PANNA COTTA



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Enhances the natural taste of added ingredients



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easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE APPLE RAGOUT

**2** Apple(s), peeled, diced

**1 package** Vanilla sugar

**1 tbsp** Sugar

**1 small pinch(es)** Cinnamon

### FOR THE PANNA COTTA

**250 g** QimiQ Classic, room temperature

**80 g** Mascarpone

**100 g** Apple puree

**50 g** Sugar

**1 small pinch(es)** Cinnamon

Nuts, chopped, to decorate

## METHOD

1. For the apple ragout: place the diced apples into a saucepan and add the remaining ingredients. Allow to simmer for approx. 2 minutes and allow to cool.
2. For the panna cotta: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well.
3. Fill the panna cotta alternately with the apple ragout into glasses and allow to chill for approx. 4 hours.
4. Decorate with the chopped nuts before serving.