



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 10 PORTIONS

FOR THE APPLE RAGOUT

4 Apple(s), peeled, diced

10 g Vanilla sugar

2 tbsp Sugar

2 small pinch(es) Cinnamon

FOR THE PANNA COTTA

500 g QimiQ Classic, room temperature

180 g Mascarpone

200 g Apple puree

100 g Sugar

2 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.