



CAULIFLOWER LEMONGRASS PANNA COTTA



QimiQ BENEFITS

- Easy and quick preparation
- Saving time and resources
- Creamy pleasure with less fat
- Enhances the intrinsic flavor of the ingredients
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- Guaranteed stable and compact



INGREDIENTS FOR 14 PORTIONEN À 70 G

650 g QimiQ Classic, room temperature

200 g Cauliflower florets

100 g Mascarpone

50 g Butter

10 g Lemon grass

3 g Curcuma

1.5 g Cilantro / coriander, ground

8 g Salt

METHOD

1. Simmer cauliflower with lemongrass, turmeric, coriander and salt in butter until soft.
2. Finely puree all ingredients together.
3. Pour into molds and refrigerate for at least 4 hours.