



# VANILLA PANNA COTTA



## QimiQ BENEFITS

- Quick and simple preparation
- Guaranteed stable and compact
- Saves time and resources
- Full creamy taste with less fat and cholesterol
- All natural, contains no preservatives, additives or emulsifiers



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easy

## INGREDIENTS FOR 10 PORTIONS

**500 g** QimiQ Classic Vanilla, room temperature

**4 tbsp** Sugar

**250 ml** Milk

**100 ml** Caramel syrup

## METHOD

1. Whisk the unchilled QimiQ Classic Vanilla smooth. Add the sugar and milk and mix well.
2. Pour the caramel syrup into the bottom of small molds.
3. Pour the QimiQ mixture onto the syrup and allow to chill for approx. 4 hours.
4. Tip out of mold to serve.