



CHOCOLATE PANNA COTTA WITH BALSAMICO CHERRIES



QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Quick and simple preparation
- Guaranteed to succeed



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE PANNA COTTA

250 g QimiQ Classic, room temperature

120 g Dark chocolate (40-60 % cocoa), melted

100 ml Milk

1 heaped tbsp Sugar

FOR THE CHERRIES

1 tbsp Sugar

200 ml Port

1 tbsp Balsamic vinegar

300 g Cherries, cored

METHOD

1. For the Panna Cotta, whisk QimiQ Classic smooth. Add the melted chocolate, milk and sugar and mix well. Pour into molds or dessert glasses (approx. 100 ml volume) and chill for at least 4 hours, preferably over night.
2. For the cherries, caramelize the sugar and douse with the port. Add the balsamic vinegar and cherries and cook for approx. 15 minutes until reduced by half. Allow to cool.
3. Tip the Panna Cotta out of the mold or glass and serve on a dessert plate decorated with the balsamic cherries.