

# Basil Panna Cotta, strawberries and black pepper soup |

Recipe for 12 tapas



## Description

A fun spin on a classic. Fresh basil infused pannacotta with a strawberries and pepper sauce

## Ingredients

### Basil Panna Cotta

- 350 Ml Milk
- 100 Gr Sugar
- 8 Gr Basil
- 4 Leaf(ves) Gelatin
- 160 Gr Plain greek yogurt 0%
- 200 Gr 35% whipping cream

### Strawberry pepper salad

- 454 Gr Strawberry
- 0.50 Unit(s) Lemon juice
- 6 Turn(s) Black peppercorns
- 30 Gr Sugar

## Preparation

- Preparation time **30 mins**

### Basil Panna Cotta

Put the gelatine sheets in a bowl with cold water and set aside.

In a saucepot, bring the milk with the basil to a boil, then pass in a blender and finally pass through a fine mesh sieve.

Squeeze the excess water from the gelatine sheets that you rehydrated earlier and add it to the warm milk and basil mixture. Place in fridge to cool down. Once cool, incorporate the yogourt, making sure that the mixture is nice and smooth.

Next, in a separate bowl, whip the 35% cream until it forms peaks, and gently incorporate it into the basil, milk and yogourt mixture with the help of a rubber spatula. All that's left is pouring the mixture into your bowls and letting it set in the fridge.

## Strawberry pepper Salad

Halve or quarter the strawberries depending on their size.

In a bowl, gently mix the strawberries, the sugar and the lemon jus and then add the black pepper straight from the pepper mill. Let stand in the fridge for approximately 30 minutes, and then it's ready to place on top of your pre molded panna cotta bowls. Garnish with a basil leaf.

**Bon appétit!**