

# Panna cotta verrine, caramelized pineapple with rosemary crumble |

**Recipe for 4 portions**

## Description

It is a cream flavored with honey with caramelized pineapple and a crumble flavored with rosemary.

## Note

The best for the crumble is to make the mixture the night before and let it dry, spread on a plate, overnight. Cooking is done only the next day. Caramelize the fruits according to the season, or replace them by red fruits during the summer.

## Ingredients

### For the panna cotta

- 170 Ml Milk
- 40 Gr Sugar
- 2 Leaf(ves) Gelatin
- 85 Gr Plain yogurt 2%
- 100 Ml Cream 35%

### For the caramelized pineapple

- 0.25 Unit(s) Pineapple
- 40 Gr Sugar
- 25 Gr Butter
- 1 Unit(s) Lemon juice
- 1 Tsp Vanilla extract

### For the rosemary crumble

- 60 Gr Flour
- 50 Gr Sugar
- 25 Gr Pecan nuts
- 1 Sprig(s) Rosemary
- 50 Gr Butter

## Preparation

- Preparation time **35 mins**
- Preheat your **four** at **350 F°**

### Preparation for the panna cotta

In a saucepan, boil the milk with sugar. Add rehydrated gelatin, mix well and refrigerate. Before the milk freezes, add the yogurt and mix well. Add the whipped cream and pour in glasses.

### Preparation for the pineapple

Cut the pineapple into cubes of 2.5 cm x 2.5 cm (1 inch x 1 inch) and fry in a pan with the sugar and butter until caramelization. Finish cooking pineapple baked for 5 minutes at 350°F.

### Preparation for the crumble

Place all ingredients in a bowl and add the butter cut into small cubes. Knead the dough by hand and once fine grains obtained during mixing, spread the mixture on a baking sheet lined with parchment

paper. Bake about 12 minutes, stirring crumble every 4 minutes. Let cool.

To serve

Add pineapple cubes on the panna cotta and garnish with rosemary crumble.

**Bon appétit!**