

Vanilla panna cotta with berry coulis |

Recipe for 12 tapas



Description

Delicious Italian dessert made with a cooked and jellified cream flavored with Madagascar vanilla bean and served with a berry coulis in a glass.

Note

Heating up only half of the cream will save you much time when cooling down your panna cotta. To accelerate the process even more, you can place the glasses in a shallow ice bath. You can also garnish your panna cotta with fresh berries when in season.

Ingredients

For the panna cotta

- 200 Gr Cream 35%
- 100 Gr Sugar
- 4 Leaf(ves) Gelatin
- 1 Tsp Vanilla extract
- 350 Ml Milk
- 160 Ml Greek yogurt

For the berry coulis

- 150 Gr Frozen berries
- 30 Gr Sugar

Preparation

- Preparation time **30 mins**
- Resting time **60 mins**

Panna cotta preparation

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 yogurt, 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 yogurt 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.

Berry coulis

In the bowl of a food processor, combine the thawed berries with sugar and mix until smooth. You can pass the sauce through a sieve to remove seeds.

To serve

To serve your panna cotta, pour some berry coulis on top.

Bon appétit!