



UNIT 9 / PRACTISE 5

Panna Cotta with Raspberries

Ingredients

For five persons

- 0,500 l whipped cream
- 0,075 gr. Sugar
- 3 sheets of gelatine
- ½ pod of vanilla pulp
- 0,250 gr raspberries

Directions

1. Soak gelatin in cold water. Boil cream, sugar and vanilla pulp.
2. Dissolve the squeezed gelatine in the hot cream.
3. Pour into ramekins and refrigerate for 6-12 hours.
4. serve panna cotta with fruit sauce on top.

Notes

Modifiable by grated zest of citrus fruit or when cooked in cream of tonka beans. Modification possible by adding spices or fruit pulp.





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