



## DESSERTS

# PANNA COTTA WITH RED BERRY COULIS

### Ingredients (For 6 people )

- Panna cotta:
- 500 g mascarpone
- 1/4 l milk
- 100 g caster sugar
- 3,5 sheets of gelatin
- 1 vanilla pod
- Vanilla extract
- Red berry coulis:
- 400 g red berries
- 50 g caster sugar
- Juice of 1 lemon

### Preparation:

Place the sheets of gelatin in cold water to soften them. Pour the milk into a medium-sized saucepan.

Slit the vanilla, scrape the interior, and incorporate the grains into the milk. Heat over low heat. Add the mascarpone.

Stir well to **“soften”** the mascarpone.

Add the sugar and vanilla extract to taste. Heat the mixture. Remove from heat just before the mixture boils. Add the gelatin and stir.

Allow the mixture to **“infuse”** for a good 5 minutes. Pour into glasses or transparent ramekins and allow to set in the refrigerator.

Combine the fruits with the lemon and sugar until they render their juice, then blend in a blender to obtain a coulis. Turn out the moulds and pour the coulis over the panna cotta.