

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.

