

RHUBARB AND FRUIT PANNA COTTA



Ingredients (For 4 people)

- 2 dl cream
- 3 dl almond milk
- 6 g powdered gelatin
- 1 tbsp powdered vanilla
- For the topping:
- 150 g stewed rhubarb
- 50 g crumble
- 50 g crumbled biscuits
- 10 crumbled apple chips
- 10 crumbled banana chips
- 1 tbsp dried edible flowers
- 1 handful of strawberries
- 1 handful of blueberries
- 1 handful of redcurrants
- 1 handful of mulberries
- 2 small bananas
- 10 winter cherries
- Shiso sprouts
- Lime zests

Preparation:

For the cream, almond milk, diluted gelatin and vanilla into a saucepan. Bring to a boil. Once the mixture boils, pour it into a serving bowl and chill for 4 hours in the refrigerator.

When the mixture sets, cover with a fine layer of stewed rhubarb and chill to reserve.

Mix the crumble, crushed biscuits, and apple and banana chips in a bowl. Stir and arrange this crumble mixture on top of the stewed rhubarb. Garnish with the dried flowers and fresh fruits. Sprinkle with the lime zests and serve.

