

heute gibt es...

Eierlikör-Panna-Cotta



Ingredients(For about 5 servings)

For the panna cotta:

- 600ml Sahne
- 1 vanilla pod
- 50g sugar
- 5 sheets of gelatine
- 200ml eggnog

For the fruit sauce:

- 300g (frozen) raspberries
- 20-25g sugar

Preparation:

1. just boil the cream with the sugar, the vanilla seeds triggered and the vanilla bean in a large pot, then simmer while stirring for 15 minutes.
2. In parallel, the sheet of gelatin for 5-7 minutes soaking in cold water, remove the vanilla pod from the cream and dissolve the gelatin expressed therein.
3. Now add the egg liqueur and mix well.
4. The panna cotta pour into jars and refrigerate for at least 3 hours in the refrigerator.
5. wash the raspberries, brush and blend together with the sugar. Season if necessary with further sugar. Pour the raspberry sauce before serving on the panna cotta.





Important tips and information:

- The number of servings that gets her out of this recipe depends on the capacity of the glass used. To estimate you can expect about 800ml liquid.
- The panna cotta is still completely liquid when filling into the vial and is determined only in the refrigerator.
- The consistency of panna cotta is somewhere between that of a cream and a pudding.
- Instead of raspberries, other berries can be used for the fruit sauce. If you like but can also eat some eggnog or chocolate sauce to it.
- If you want to serve the panna cotta on a plate, you should the glass before pouring the cream rinse cold and dip briefly in hot water before retrieving. This dessert can be rush much easier.
- In the fridge Panna cotta holds about 2-3 days.