

heute gibt es...

Panna cotta



Ingredients:

- 1l Scene
- 100g + 40g sugar
- 2 vanilla beans
- 5 sheets of gelatine
- 600g strawberries

Preparation:

1. Boil the cream with 100g sugar, which triggered vanilla and vanilla beans in a large pot and simmer for 15 minutes with stirring.
2. The gelatine leaves soak for about 5 minutes in cold water, remove the vanilla pod from the cream and dissolve the well-squeezed gelatine in the cream.
3. The panna cotta fill in glass and leave to set for at least 3 hours in the refrigerator.
NoteThe panna cotta should not be liquid, but not too tight. The consistency is perfect when it is between a cream and a pudding.
4. Wash the strawberries, clean and mash together with the sugar. Depending on your taste still sweeten. Optionally you can still pass it through a sieve the sauce.

Serving:

There are several ways you can serve Panna cotta:

- let the dessert in the glass and a thin layer of strawberry sauce to give it. Looks pretty and can be easily transported to parties or birthdays.
- give some strawberry sauce on a plate that solve panna cotta from the molds and fall on the strawberry sauce. also looks nice, but is not suitable for transport. In addition, the dissolution of dessert from the glass already so some, cost nerves.

A little tip for this: Rinse The vials prior to filling the boiled cold cream. If this does not work out. The glasses immerse briefly in hot water (of course without getting water into the panna cotta) and provide the content to the strawberry sauce.



