

Madagascar vanilla panna cotta with berry coulis

Recipe for 12 tapas



Description

Delicious Italian dessert made with a cooked and jellified cream flavored with Madagascar vanilla bean and served with a berry coulis in a glass.

Note

Heating up only half of the cream will save you much time when cooling down your panna cotta. To accelerate the process even more, you can place the glasses in a shallow ice bath. You can also garnish your panna cotta with fresh berries when in season.

Ingredients

For the panna cotta

- 600 Gr Cream 35%
- 75 Gr Sugar
- 3 Leaf(ves) Gelatin
- 1 Clove(s) Madagascar vanilla

For the berry coulis

- 150 Gr Frozen berries
- 30 Gr Sugar

Preparation

- Preparation time **30.00 mins**
- Resting time **240.00 mins**

Panna cotta preparation

Cut vanilla bean in half lengthwise and scrape the inside with a knife to get the seeds. In a bowl of very cold water, rehydrate the gelatine. In a pot, pour half the cream, sugar and heat up with vanilla seeds and pod over low heat. When the cream begins to simmer, remove from heat and stir in gelatin that you previously drained. Mix until homogeneous. Remove the vanilla pod from the cream and add the remaining cold cream. Divide your panna cotta cream into small glasses. Let it cool down at room temperature and place in the refrigerator for 4 hours minimum so that they set.

Berry coulis

In the bowl of a food processor, combine the thawed berries with sugar and mix until smooth. You can pass the sauce through a sieve to remove seeds.

To serve

To serve your panna cotta, pour some berry coulis on top.

Bon appétit!