

PANNA COTTA

with red berry coulis



Preparation : 25 min - **Resting :** 2 hr - **Cooking :** 10 min - **Equipment :** -

Ingredients : 6

- PANNA COTTA : - 800 ml single cream - 2 vanilla pods - 120 g caster sugar - 4 gelatine leaves (4g) -
RED BERRY COULIS: - 100 g strawberries - 100 g blueberries - 200 g raspberries - 50 g blackberries - 60 g caster sugar

1. Cut the vanilla pods lengthwise in halves; use the point of the knife to scrape the seeds into the metal bowl. Add the cream and sugar; run the EXPERT programme, 6 minutes/speed 1A/85°C. Cool for 10 minutes.

2. Soften the gelatine leaves in cold water for 5 minutes, squeeze to remove excess moisture and add to the metal bowl. Restart the EXPERT programme, 1 minute/ speed 3/85°C.

3. Pour the panna cotta mixture into small moulds or ramekins, cool at room temperature, cover with clingfilm and refrigerate for 2-3 hours.

4. Turn the panna cotta out. Serve with the red berry coulis.

RED BERRY COULIS:

1. Place all the ingredients in the metal bowl.

2. Run the SMOOTHIE programme. If desired, strain the coulis to remove the seeds. Set aside to cool.

Chef's tip :

To make it easier to turn out the panna cotta, run the moulds under hot water for a few seconds.

Cook Expert ■

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