

Raspberry & Strawberry Panna Cotta



Preparation Time	Cook Time	Servings	Cooling Time
5	15	6	180
minutes	minutes	people	minutes

This is a delicious dessert from Italy. So simple to make, yet loved by everyone. This makes 6-8 servings. Split the recipe in half if you only serve for 3-4 people.

Ingredients:

- 7,5 dl cream
- 200 g sugar
- 5 gelatin plates
- Handful lemon balm/thyme leaves
- 400g fresh strawberries
- 1 tsp. raspberry syrup/coulis (per serving)
- Zested/shredded lemon peel

Directions

- Soak the gelatin plates in water for 5 min, then rinse them with water. Grip to squeeze water out of the plates.
- Add cream, sugar and lemon balm/thyme to a pot, and bring to a boil. (remember to stir as it comes to a boil)
- Pour through a colander to strain out the leaves
- Add gelatin plates.
- Poor into 6 "martini" glasses, or a similar shaped form.
- Zest/shred some lemon peel over the glasses with panna cotta to garnish
- Leave them in the fridge for about 3 hours.



Decorate

- Slice your strawberries into 8 pieces.
- Add them to a bowl with 1 ts. per serving of raspberry syrup. I use one I bought from a Starbucks shop.
- Add to the top of the panna cotta, and finish off with some powdered sugar and a few green leaves of mint or lemon balm.

Hope you enjoy it as much as I do!