



Tiramisu Panna Cotta

This is another delicious dessert from Italy. So simple to make, yet loved by everyone. I've brought you the recipe for the adult version, with a hint coffee. This makes 6-8 servings. Split the recipe in half if you only serve for 3-4 people.

Servings: 6 servings

Preparation time: 20 minutes

Cooling time: 2-3 hours

Total time: 3 hours

Measurements

7.5 dl. heavy cream

200g sugar

5 gelatin plates

1 espresso shot

1 vanilla bean

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)
- ☞ Add the shot of espresso
- ☞ Add gelatin plates.
- ☞ Pour 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 with whipped cream and shredded chocolate