



Pomegranate Yogurt Panna Cotta

1 Meanwhile soak the sheets of gelatin in a small bowl of water (for about 5-10 min) . Squeeze well and add them to the cream mixture. Stir thoroughly until the gelatin has completely dissolved. Blend well with the Greek yogurt.

2 Soak the 2 leaves of gelatin in water (for about 5-10 min) and add them to the diluted juice. Stir thoroughly until the gelatin has completely dissolved.

3 To unmold the panna cotta, briefly dip the form in hot water and carefully flip it over on a plate. Decorate with some extra pomegranate seeds.



Pomegranate Yogurt Panna Cotta

Recipe Source: Own creation

Prep time: about 40 min., chilling: at least 8 hours

Ingredients for white/ pink layer (serves 6):

- * 250 ml heavy cream
- * 100g sugar
- * 1 vanilla bean
- * 400ml Greek yogurt
- * 5 sheets gelatine
- * about 5 tsp pomegranate juice, freshly squeezed

Ingredients for pomegranate jello:

- * juice of one medium- sized pomegranate, freshly squeezed
- * equal amount of water
- * sugar to taste
- * 2 sheets gelatine
- * for decoration: some extra pomegranate seeds

Gingerbread ("Lebkuchen") Crème Brûlée

Recipe source: Own creation

Required time: prep. 30 min., baking 25 min., chilling: best over night, serves 4

Ingredients:

- * 450ml heavy cream
- * one vanilla bean
- * gingerbread pieces (1 regular German "Lebkuchen")
- * 4 egg yolks
- * 50g sugar
- * fine caster sugar for caramelizing