

Woodruff Panna Cotta

1 Meanwhile soak the sheets of gelatin in cold water (for about 10 min) . Take the sheets out, don't squeeze (as you need some water) and put them in a small pot. Heat carefully (maybe add another 1 or 2 tablespoons of water) and stir until completely dissolved. Add it to the cream/ yogurt mixture and stir thoroughly until fully combined. (The original magazine recipe suggested the double amount of yoghurt, but I tried to avoid a too tangy result. It further suggested to use artificial coloring to turn the whole thing green - why would I want to do that?)

2 Chill for at least 5 hours, better over night .

3 To unmold the panna cotta, briefly dip the form in hot water and carefully flip it over on a plate. Decorate either with strawberry puree, fresh strawberries - or both.



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Recipe source: inspired by Living at Home 05/2003, p.88

Prep time: about 40min., chilling: at least 5 hours, better over night

Ingredients (serves 4):

- * 400 ml heavy cream
- * 50g sugar
- * 1/2 vanilla pod, split lengthways, seeds scraped out
- * 1 bunch of woodruff, wilted
- * 150g Greek yogurt
- * 2 sheets gelatine
- * 2 tbsp water
- * 150g fresh strawberries
- * additional strawberries for decoration