

Blueberry Buttermilk Panna Cotta

1 Heat the cream, add the sugar and a lengthwise sliced vanilla bean (and the scraped out vanilla seeds). Let it lightly cook for about 15 minutes and stir every now and then. Remove the vanilla pod from the pot and the pot from the heat.

2 Meanwhile soak the sheets of gelatin in some water (for about 10 min). Squeeze well. Add them to the cream mixture and stir thoroughly until the gelatin has completely dissolved.

3 Put the blueberries together with the buttermilk in a blender, mix until you get a smooth puree, then pour the mixture through a fine sieve into a bowl. Finally add the puree to the cream, stir well and divide up the cream- fruit- mix into four molds. Chill for at least 8 hours, better over night.

4 To unmold the panna cotta, briefly dip the form in hot water and carefully flip it over on a plate. Decorate either with melted white chocolate or some chocolate flakes (scraped from a bar of chocolate) - we found the chocolate to be the perfect companion.



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Recipe Source: mix of various recipes, inspiration from Epicurious

Prep time: about 25 min., chilling: at least 8 hours

Ingredients (serves 4):

- * 200 ml cream
- * 4 tsp sugar
- * 1 vanilla bean
- * 100 ml buttermilk
- * 150g blueberries
- * 2 sheets gelatine
- * for decoration: white chocolate