



Basic Panna Cotta with fruit variation



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Recipe Source: mix of various recipes

Prep time: about 20 min., chilling: best over night

Ingredients (serves 4):

- * 400 ml cream
- * 2-3 tsp sugar (depending on the sweetness of the added fruit puree)
- * 1 vanilla bean
- * 2-3 sheets gelatine (I prefer less - for smoother results)
- * 50-100g fruit puree (trial and error works best, also depends on the used fruits)
- * physalis/ chocolate for decoration