

PISTACHIO PANNA COTTA WITH STRAWBERRIES AND CARAMELISED CHOCOLATE



INGREDIENTS FOR 12 DESSERT

- 1 pouch Panna Cotta Mix
- 120g Pistachio Nuts Cream
- 500ml whole milk
- 500ml fresh cream
- 1kg strawberries
- 200g white chocolate
- q.s. Sweet and Fruity Lime and Strawberry

METHOD

- Bring the milk and cream to the boil, turn off the heat, add the pouch of panna cotta mix, the pistachio cream and stir well with a whisk.
- Pour the panna cotta into the desired moulds and refrigerate for at least three hours.
- Bake the white chocolate at 140°C in a static oven for around 20 minutes. Clean and chop the fresh strawberries and season with the strawberry-lime sauce.
- Serve the panna cotta with the strawberries and caramelised chocolate.

PRODUCTS IN THIS RECIPE



Panna Cotta Mix



Pistachio Nuts Cream



Sweet and Fruity Lime
and Strawberry

