

Fast & delicious

PANNA COTTA WITH BERRY HEARTS

with gelatin leaf powder INSTAGEL®

1 leaf = 4 g
INSTAGEL®

ABOUT INSTAGEL® IN THIS RECIPE

With regular gelatin, you would have to heat the ingredients for both Panna Cotta and berry hearts. When using INSTAGEL®, no preheating is needed so you save 50% of preparation and setting time while keeping the vitamins and a nice color of your fruit!



PB LEINER

The Clear Solution

Delicious and easy to prepare, panna cotta is the most popular traditional Italian dessert for any occasion. Topped with heart-shaped berry hearts, it is an ideal recipe to surprise your loved one!



10 mins prep.
1h setting



Easy



For 4 persons

INGREDIENTS FOR PANNA COTTA

- | | |
|--------------------------------|--------|
| • INSTAGEL® | 16 g |
| • Lukewarm tap water (30-35°C) | 100ml |
| • Milk | 200 ml |
| • Fine sugar | 60g |
| • Full cream | 250ml |
| • Vanilla extract | q.s. |

METHOD OF PREPARATION – PANNA COTTA

- Pour the water in a bowl and slowly add INSTAGEL® to the liquid while gently stirring with a hand whisk for 1-2 mins
- Add milk, sugar and cream and stir gently for approx. 1 min
- Pour into wine glasses or any nice bowls you have at home and allow to set in the refrigerator for 1hour.

INGREDIENTS FOR BERRY HEARTS

- | | |
|---------------|-------|
| • INSTAGEL® | 9 g |
| • Raspberries | 100 g |
| • Water | 25 ml |
| • Icing sugar | 75 g |

METHOD OF PREPARATION – BERRY HEARTS

- Pre-blend INSTAGEL® and icing sugar
- Start mixing the berries with the water until homogenous (high shear immersion mixer)
- While mixing, add the INSTAGEL®/Icing sugar blend.
- Fill the mix in a dish so you have a layer of around 2,5 cm thick (like your cookie cutter), add some fresh raspberries on top so every heart cutout will have one in the center and put it in the freezer for 1 hour.

After one hour, take out the berry hearts from the dish with a cookie cutter and put them on the top of Panna Cotta you prepared!

SUGGESTIONS

You can use the remainder of the berry heart as a topping for some other desserts or as a jam on your morning toast by slightly heating it so it becomes liquid. If needed, you can even revert the liquid to its original texture by cooling it in the fridge, all thanks to INSTAGEL®.