



# WILD BERRY PANNA COTTA



## INGREDIENTS (4 servings)

- 1 vanilla bean
- 5 sheets of gelatin
- 35g sugar
- 300ml cream
- 200ml milk
- 1 lemon
- 400g fresh berries of your choice (e.g. raspberries)
- 3 tbsp powdered sugar
- 150g Cavendish & Harvey Wild Berry Drops

## PREPARATION FRUIT GRID

Crush Cavendish & Harvey Wild Berry Drops in a mortar, then cover with water in a pot and melt over medium heat.

Using a fork, spread the melted candy mixture on a tray lined with baking paper in any shape you like, creating small “fruit lattices”. Then let it cool until the shapes are firm.



## PREPARATION PANNA COTTA

Scrape out the vanilla pulp from the vanilla pod. Dissolve the gelatine in water according to the package instructions, then squeeze out the leaves.

Mix vanilla pulp, sugar, cream and milk in a pot and bring to the boil; Let it simmer for about 3 minutes, then let it cool down a bit before dissolving the gelatine in it.

Spread the mixture into molds and let it cool down at room temperature, then put it in the fridge for about 4 hours.

Squeeze out the lemon, puree the lemon juice with 300g of berries and powdered sugar.  
Optional: Strain the sauce through a sieve to remove any fruit seeds.

Turn the panna cotta onto a plate and pour over the berry sauce.  
Decorate with remaining 100g berries and fruit lattice.