Panna Cotta with Fruit Sauce

czas przygotowania: **140 min**

poziom trudności: **średni**



A smooth and creamy panna cotta served with a delicious homemade fruit sauce made from sour cherries, raspberries or redcurrants. This elegant no-bake dessert combines delicate vanilla flavour with the refreshing sweetness and tartness of summer fruits.

Składniki

For the panna cotta:

- Whipping cream (30–36% fat) – 250 ml
- Milk – 500 ml
- Sugar – 6 tbsp
- Gellwe Vanilla Sugar – 3 tsp
- Gellwe Food Gelatine – 30 g

For the fruit sauce:

- Fruit (sour cherries, raspberries or redcurrants) – 250 g
- Gellwe Konfiturex 2:1 – 1 tbsp (10 g)
- Sugar – 50 g

Sposób przygotowania