

PANNA COTTA WITH WHITE CHOCOLATE, BLACKCURRANT COMPOTE



Ingredients for panna cotta and blackcurrant compote

1 cinnamon stick

10 g dried verbena leaves

250 g cream

75 g demerara sugar

125 g cover of white chocolate

5 g gelatin

300 g blackcurrant

40 g sugar

50 g water

Preparation of the panna cotta and blackcurrant compote

Place the blackcurrants, sugar and water together in a pan and heat gently until

evaporation begins. Place the reduced blackcurrants in a pannacotta dish.

Infuse the cinnamon, verbena and demerara sugar into the cream for about 15 minutes, then sieve the cream and incorporate the chocolate and the gelatin. Fill the dish and put in the fridge to cool.

This recipe has been created by the Hostellerie du Vieux Moulin, Bouilland, France and is displayed and kindly shared by the Cassissium.