

Brugge Blomme panna cotta with cranberries



Ingredienten:

Ingredients to serve 4

For the cranberry jelly

- 2 gelatine sheets (3 g)
- 300 g cranberries
- juice of 2 oranges
- 1 star anise
- 4 tbsp granulated sugar

For the panna cotta

- 400 mL of cream (35 % fat content)
- 1 vanilla pod, only the seeds
- 150 g Brugge Blomme
- 90 g granulated sugar
- 3 gelatine sheets (4.5 g)

For the finishing

4 amaretti morbidi, crumbled

Preparation:

1. First make the cranberry jelly. Soak the gelatine sheets in cold water.
2. Bring cranberries, orange juice, star anise and granulated sugar to the boil on a gentle heat and let it simmer for 10 minutes. Take off the fire and push through a sieve. Dissolve the squeezed gelatine in it while stirring. Distribute over 4 glasses. Place in the refrigerator for an hour to set.
3. Heat the cream, vanilla, Brugge Blomme and sugar gently to just before boil. Stir frequently until the cheese is completely melted. Meanwhile, soak the gelatine sheets in cold water.
4. Pour the panna cotta mixture through a sieve and dissolve the squeezed gelatine in it. Leave to cool down to room temperature. Pour the cranberry jelly into the glasses. Leave at least 4 hours in the refrigerator.
5. Scatter the crumbled amaretti over it just before serving.

4 personen
360 min
Dessert
2.5