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PANNA COTTA, PINEAPPLE AND COCONUT, DESSERT.

INGREDIENTS

- 4 slices pineapple
- Lemongrass
- Coconut flakes
- 2dl Belberry Pineapple and Coconut Sauce

FOR THE PANNA COTTA

- 1 dl milk
- 3 dl cream (35% fat)
- 20 g vanilla
- 2 dl Belberry Pineapple and Coconut Sauce
- 3 gelatine sheets (4g)

PREPARATION

- Make the Panna Cotta: soak the gelatin sheets in a bowl of cold water. Boil the cream, milk and fruit sauce up with the sugar.
- Remove from the heat, add the softened gelatin mixture and whisk to completely dissolve the gelatine.
- Strain hot cream mixture into a large glass measuring cup with a pouring spout; pour into ramekins or custard cups. Place into the fridge for 6 hours.

PRESENTATION

- Spoon the Pineapple & Coconut Sauce on your dessert plate and place your Panna Cotta on top.
- Top your dessert with fresh pineapple, coconut flakes and lemongrass.

