

## Panna Cotta - a recipe by Herbert Hintner



Panna Cotta is a typical Italian dessert originating from Northern Italy.



### Ingredients for 4 portions:

- 1 l cream
- 8 leaves Gelatine
- ½ vanilla pod
- 100 g sugar
- 1 tbsp of lemon Juice
- Optional:* garnish with seasonal fruit

### Tips from Herbert Hintner:

- Panna Cotta can be kept in the fridge for 2 to 3 days.
- For best results mix the well-softened gelatine with a small amount of the warm cream first and then mix with the rest of the cream.

**Preparation** (c. 25 minutes):



Soak the gelatine in cold water. Bring the cream to the boil with the sliced vanilla pod and then add the sugar. Next add the soaked gelatine and lemon juice.



Stir well until the gelatine is dissolved, remove the vanilla pod and then pour the cream mixture into moulds. Refrigerate for at least 2 hours.



Bon Appetite!