

Strawberry Panna Cotta Recipe

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Prep. time : 15 minutes

Cook time : 7 minutes

Ready in 22 minutes plus cooling

Level : Basic

Ingredients:

Strawberry Jelly:

- Strawberry puree 115g (4oz)
- Sugar 30g (1oz)
- Gelatin 3g (1.5 sheets)

Panna Cotta:

- Milk 200g (7oz)
- Cream 35% 300g (10.6oz)
- Sugar 60g (2.1oz)
- Vanilla extract to taste
- Gelatin 7g (4 sheets)

Tuile Cookies:

- All purpose flour 30g (1.oz)
- Powdered sugar 30g (1.oz)
- Egg whites 30g (1.oz)
- Butter, melted 30g (1.oz)

Directions

1. To make strawberry jelly soak gelatin in cold water. As soon as the gelatin softens, take it out and squeeze to get rid of the excess water. Put strawberry puree into a bowl, add sugar and stir with a whisk. Heat up this mixture in the microwave. When the puree is hot, add soaked gelatin and stir until it melts.
2. Line 15cmx15cm (6"x6") square pan with plastic foil. Pour the jelly into the mold, and shake the mold to distribute the jelly evenly. Put it in the fridge for about one hour, until it sets.
3. When the jelly is set, cut out heart shapes using a small heart shaped cutter.
4. Prepare 4-6 glasses, depending on the size. Stick your jelly hearts onto the insides of your glasses, and put one heart at the bottom of each glass. Put them in the fridge while you make panna cotta.
5. To make panna cotta soak gelatin in cold water. As soon as the gelatin softens, take it out and squeeze to get rid of the excess water. Put milk into a measuring cup, add sugar and vanilla extract, and stir to combine. Heat up this mixture in the microwave. When the milk is hot, add soaked gelatin and stir until it melts. Then slowly add cold cream, stirring constantly with a whisk. Leave this mixture to cool down a bit.
6. When the mixture is lukewarm, carefully pour it into the glasses. Make sure that your panna cotta isn't too hot when you pour it, because it will melt your strawberry jelly! Put your glasses in the fridge for a couple of hours, until panna cotta sets completely.
7. Put the remaining strawberry jelly into a measuring cup, and heat it up in the microwave on low heat until it melts. Be careful not to boil your jelly! When the jelly is melted and lukewarm, pour it onto the set panna cotta. Put your glasses back in the fridge until the jelly sets again.
8. To make tuile cookies put sifted flour, sifted powdered sugar, melted butter, and egg whites into a bowl. Mix with a whisk until you get uniform mixture.
9. Put half a teaspoon of the mixture onto a paper lined baking tray, and spread it with a back of the spoon into a form of a small ellipse. Repeat the procedure until you fill the tray. Then, I'll bake them at 180°C (350°F) for about 5-6 minutes, until golden around the edges.

10. When tuile cookies are done, and they are still hot, transfer them into a baguette mold, and leave them to cool down like that. Once cooled, they will keep their curved shape. Instead of baguette mold, you can also use your rolling pin to create curved shape of your tuiles.
11. To decorate your panna cotta, first sprinkle some chopped pistachios onto the strawberry jelly. Then, stick two tuile cookies into the jelly. Finally, place one strawberry on the top.
12. There, your delicious strawberry panna cotta is done! Enjoy!