

Panna Cotta au Coulis de Framboises



Serves 6 Prep 10 mins Cook 5 mins + 1hr refrigeration Easy

Ingredients

150g raspberries
500ml double cream
65g sugar
1 tsp vanilla extract
3 gelatine sheets
1 tbsp of poppy seeds

1. Soften the gelatine in cold water.
2. Heat the cream with the sugar, stirring constantly. Take it off the heat as soon as it starts to bubble. Add the vanilla extract and mix well.
3. Drain the gelatine carefully between your fingers and melt it by mixing it through the warm cream. Divide the mixture between 6 glasses. Sprinkle a few poppy seeds over them and refrigerate for at least 2 hours.
4. Meanwhile, put the raspberries in a blender until you obtain a coulis. Strain to take out the pips and serve the coulis with the panna cotta.