

## White espresso panna cotta

For 4 servings

Large glass dish with lid



### Ingredients

350ml cream  
150ml milk  
100g espresso beans  
1 generous pinch grated lemon peel  
from an organic lemon  
1 vanilla pod  
75g sugar  
5 leaves gelatine  
or 1 Packet gelatine powder

### Method

1. Mix the cream and milk with the unground espresso beans and allow to infuse for 12 hours in the refrigerator.
2. Pour the creamy mixture through a sieve into glass dish. Add the grated lemon peel. Cut open the vanilla pod lengthwise and scrape out the pulp. Add to the cream with the sugar, cover with the lid and heat as indicated.
3. Leave the gelatine to soften in cold water for 5 minutes and drain. Dissolve in the cream mixture while almost still hot.
4. Place the glass dish with the mixture in a cold bain marie. Once the panna cotta has cooled down but is still runny, add to 4 glass dessert dishes and chill for 1 hour.

### Setting procedure

Glass dish with lid on the wire rack, level 2  
Microwave 900 watts  
Cooking time: 5-6 minutes