



Strawberry Pannacotta w. creamy balsamic vinegar

NIBBLEDISH CONTRIBUTOR

Ingredients

Please note that I use metric. Can't get my dense head wrapped around imperial...

5 dl cream
0.5 dl icing sugar
200 g fresh / frozen strawberries
100 g white chocolate
2.5 leaf (*or teaspoon*) of gelatin
1/2 vanilla pod (*high quality is preferred*)

handful of nice pistachios
1 dl balsamic vinegar
(*i used a fragrant raspberry balsamic*)
1 dl red wine
(*take whatever leftover you have in the fridge*)

Instructions

What I like about this Panna cotta is the ease to make, the creamy smooth taste and the sharp tang of the balsamic vinegar. Plus, you can prepare it the night before!

Prepare

Soak the gelatin in cold water for 5 min.
Hack the white chocolate to ease the melting.
Save 4-5 strawberries of the nice ones for decoration.

The actual cooking

In a thick bottom pan, add the

- cream
- sugar
- strawberries

Use a mixer to blend the strawberries into a smooth pinky mix (*I use my trusty Braun handmixer*).

Heat up the pan on high heat and add

- white chocolate
- vanilla pod (*remember to scrape the seeds out into the milk with a sharp knife*)

Keep stirring until the chocolate has melted. Make sure it only simmers. Boiling is bad!

Take the pan off the heat.

Squeeze the sheets of gelatin to remove water and add into the cream. Stir until all the gelatin has melted.

Pour the cream mix into largish shot glasses or any kind of fancy glasses you have available.

Refridgerate overnight, or atleast for 3 hours.

Before your guests arrive

Simmer the wine and balsamic vinegar with a 3 teaspoons of sugar until it's been reduced to a creamy sauce.

Add hacked pistachios and sliced strawberries, gently pour a couple of teaspoons of the balsamic sauce on top.

Serve with a cold Sauterné dessert wine.

Enjoy!
