

DESSERTS

RED SEAWEED AND COCONUT PANNA COTTA WITH RED BERRIES

Ingredients (For 4 people)

Panna cotta:

150 g whipped cream with 35% fat content

150 g coconut purée

50 g caster sugar

3 g red seaweed (agar-agar)

Crumble:

100 g wheat flour

100 g butter

10 g caster sugar

50 g grated coconut

2 g salt

To garnish:

Red berries of your choice

Preparation:

Heat the coconut purée with 50 g of sugar.

Add the red seaweed (agar-agar) and continue heating for 2 minutes.

Incorporate the whipped cream, stir, and pour into glasses. Chill to reserve.

In a mixing bowl, combine the flour, grated coconut, sugar and salt, then incorporate the butter.

Spread the crumble on a baking sheet lined with parchment paper. Bake in an oven preheated to 160 °C for approximately 10 minutes until golden brown.

Allow to cool and sprinkle the panna cotta with the coconut mixture, then garnish with red berries.

