

# RHUBARB AND FRUIT PANNA COTTA

## Ingredients (For 4 people)

- 2 dl cream
- 3 dl almond milk
- 6 g powdered gelatin
- 1 tbsp powdered vanilla
- For the topping:
  - 150 g stewed rhubarb
  - 50 g crumble
  - 50 g crumbled biscuits
  - 10 crumbled apple chips
  - 10 crumbled banana chips
  - 1 tbsp dried edible flowers
  - 1 handful of strawberries
  - 1 handful of blueberries
  - 1 handful of redcurrants
  - 1 handful of mulberries
  - 2 small bananas
  - 10 winter cherries
  - Shiso sprouts
  - Lime zests

## Preparation:

For the cream, almond milk, diluted gelatin and vanilla into a saucepan. Bring to a boil. Once the mixture boils, pour it into a serving bowl and chill for 4 hours in the refrigerator.

When the mixture sets, cover with a fine layer of stewed rhubarb and chill to reserve.

Mix the crumble, crushed biscuits, and apple and banana chips in a bowl. Stir and arrange this crumble mixture on top of the stewed rhubarb. Garnish with the dried flowers and fresh fruits. Sprinkle with the lime zests and serve.

