

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.

