

q cuisine: with HOBBY CHEF CHAPMAN

GREEN TEA PANNA COTTA

Although made with full cream this Italian dessert seems very light, and especially when infused with a hint of Green Tea powder – a classic with a twist.

You will need four 1.5 dl holding glass or ceramic forms.

Ingredients

5 dl	Full cream
1 dl	Milk
2-3 Tbsp	White sugar
1 tsp	Green Tea powder (Matcha)
1 tsp	Agar-Agar or 3 sheets of soaked gelatine
500 g	Blueberries
2 dl	Water
	Sugar and lemon juice to season



Preparation Panna Cotta

1. Heat the cream, milk, and sugar and simmer for 10 minutes to reduce the liquid.

2. Add the Green Tea powder and the Agar-Agar or gelatine and whisk well until all dissolves. Simmer and whisk for another 3 – 5 minutes.

3. Wash the forms with cold water and pour the mix into them. Let them cool for a while then refrigerate for 4 – 5 hours or overnight.

4. Heat the blueberries in the water with two tablespoons of sugar and cook over low heat until the liquid is reduced by half.

5. Blend with an immersion blender and pass the sauce through a sieve.

Taste and balance the sweet/sour flavor with either a little sugar or lemon juice to your liking.

Serve

Place the forms with the Panna Cotta in a warm water bath for 30 seconds and run a pointed knife around the top edge to loosen the content from the form.

Turn the forms onto the serving plates and let the Panna Cotta fall. Generously spoon some blueberry sauce over them and decorate with fresh blueberries.

