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Desserts

The perfect end to a great meal is a heavenly dessert.

Vanilla Panna Cotta With Red Berry Compote

Serves 4

40g	Haco Panna Cotta
2	vanilla bean pods, split lengthwise and scraped
180ml	milk
180ml	fresh cream
	Fresh mint leaves, for garnishing

Red Berry Compote

200g	fresh red berries, cleaned
50g	castor sugar

- For the red berry compote: Simmer the red berries and castor sugar over medium-high heat in a saucepan until sugar has dissolved. Remove saucepan from the heat and set aside to cool. Once cooled, chill the red berry compote in the refrigerator.
- Heat the scraped vanilla beans, milk and fresh cream over medium-high heat in a saucepan. Bring liquid to a boil. Remove saucepan from the heat, add in the **Haco Panna Cotta**, stirring constantly. Return the saucepan to the heat and simmer for about 2 minutes, then remove saucepan from the heat and divide the mixture among 4 well-oiled ramekins. Chill the panna cotta, covered in the refrigerator for 3 hours.
- To serve: Invert a vanilla panna cotta onto each serving plate and garnish with fresh mint leaves. Serve with the red berry compote on the side.