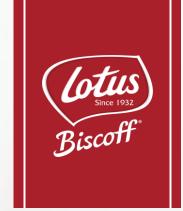
# LOTUS BISCOFF PANNA COTTA





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A delicious panna cotta with a Biscoff twist. A classic layer of vanilla topped off with a layer of Biscoff deliciousness.



# **SERVINGS** 10 servings

### **INGREDIENTS**

### Vanilla layer:

500 ml heavy cream >30% fat 50 g fine granulated sugar 2 sheets of gelatin 3 tbsp cold water ½ tsp vanilla bean paste or vanilla extract

### Biscoff layer:

800 ml heavy cream >30% fat 80g fine granulated sugar 3 sheets of gelatin 400 ml **Biscoff spread** (600g)

## Biscoff cookie crumbs

Rasoberries



### **PREPARATION**

- 1. First, make the vanilla layer. Add the gelatin sheets to cold water and leave until soft.
- 2. In a saucepan over low heat, warm the cream and the vanilla and stir in the sugar. Wait until the sugar melts and don't let the cream boil.
- 3. Add the soaked gelatin sheets (squeeze out the water) to the cream mixture. Mix well to ensure all the gelatin has melted.
- 4. Pour the mixture as a first layer into glasses or bowls and refrigerate and let it set for a couple of hours.
- 5. When the vanilla layer is set, make the Biscoff layer. Add the gelatin sheets to cold water and leave until soft. Take a big spoon and transfer some filling dollops onto the crust.
- 6. In a saucepan over low heat; warm up the cream and stir in the sugar. Do not let the cream boil and wait until the sugar has melted.
- . Add Biscoff spread to the mixture and stir until fully melted and combined.
- 8. Add the soaked gelatin sheets (squeeze out the water) to the cream mixture. Mix well to ensure all the gelatin has melted.
- 9. Let the Biscoff mixture cool down, add it to the set vanilla layer and refrigerate again to let it set for a couple of hours.
- **10.** Right before serving, decorate with Biscoff cookie crumbs and red berries for the finishing touch.



