

Biscoff® Panna Cotta

Lotus
Biscoff®



Biscoff® Panna Cotta

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
Raspberries



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.
7. 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.

