Alpine herb panna cotta with apple caramel

Recipe by V-ZUG Ltd.



Preparation	20 Mins
Resting time	6 Hrs
Cooking time	5 Mins
Portions	6

Panna cotta flavoured with Alpine herbs, accompanied by caramelised apples for a warm, fruity note. A dessert with clear flavours and gentle sweetness with a hint of fleur de sel for balance.

Panna cotta

500 ml full cream

100 ml milk

50 g sugar

1 tbsp Alpine herb blend, (e.g. tea)

3½ sheets gelatine, soaked in cold water, drained

Apple Caramel

100 g sugar

1 tbsp sugar

2 tart apples, (e.g. Braeburn), peeled, thinly sliced

25 g butter

100 ml full cream

a little fleur de sel

Panna cotta

Place cream, milk and sugar in a pan, slowly bring to the boil over medium to high heat (level 6-7). Reduce the heat (level 4), add the herb mixture, and simmer for approximately 5 minutes. Remove the pan from the heat, squeeze out the gelatine, add it to the mixture and stir until dissolved. Strain the mixture through a fine sieve into the moulds and allow to cool. Cover the moulds and leave to set in the refrigerator for at least 4 hours.

Apple-Caramel

Place sugar and water in a wide frying pan, heat over medium to high heat (level 6-7), swirling gently until it caramelises to a golden brown colour. Reduce the heat (level 5), add apple slices and butter, and allow the butter to melt. Pour in the cream and bring to the boil over high heat (level 7). Reduce the heat (level 3-4) and allow to simmer, stirring occasionally until slightly thickened. Transfer the caramel to another container and allow to cool. Serve the panna cotta either in the moulds or turned out onto plates. Spoon the apple caramel over the top and sprinkle with a little fleur de sel.

Tips

Instead of cream, the caramel can also be reduced with apple juice.

Instead of gelatine, 1 level teaspoon (approx. 3 g) of agar agar can be used.

Accessories

6 moulds each holding approximately 100 ml

Frying pan with lid (approx. 20 cm ø)

Additional information

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