



ITALIAN ALMOND PANNACOTTA WITH PASSIONFRUIT JELLY



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- Sub Category Name
Food
Desserts
- Recipe Source Name
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Used Teas



Exceptional Italian
Almond Tea

Ingredients



ITALIAN ALMOND PANNACOTTA WITH PASSIONFRUIT JELLY

Almond Panna Cotta

- 530ml milk
- 2 Dilmah Italian Almond tea bags
- 17g almond meal
- 16g gelatin sheet
- 93g castor sugar
- 3 drops of sesame oil

Passion Fruit Jelly

- 150g Passion fruit purée
- 65g castor sugar
- 9g gelatin sheet

Methods and Directions

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Almond Panna Cotta

- Allow gelatin to bloom in cold water.
- Bring all the other ingredients to a boil in a large pot.
- Strain mixture through strainer and filter paper.
- Add soft gelatin to milk mixture, mix till gelatin dissolves.
- Refrigerate mix in a desired dish.

Passion Fruit Jelly

- Heat up passion fruit purée and sugar in a pot till well dissolved.
- Add gelatin sheets, mix well.
- Set a small amount of the jelly over the set panna cotta.
- Serve chilled.