



# PANNA COTTA OF THE BOCAGE



RECIPE CREATED BY SÉBASTIEN FARÉ



# Panna Cotta of the Bocage

*Original recipe by Sébastien Faré*

*Makes 12 servings*

## PANNA COTTA

1 L Elle & Vire Professionnel® Panna Cotta Dessert Base

50 g milk

Heat gently the Panna Cotta with the milk.

Pour into verrines and leave to stand for 20 minutes at room temperature.

Place in the refrigerator for at least 3 hours.

## BLACKBERRIES COULIS

250 g blackberries puree

100 g neutral glaze

50 g water

Beat the neutral glaze with the blackberries puree and water.

## PRESENTATION

1 bunch of watercress

Before serving, decorate with the blackberries coulis and watercress.



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# YOGURT-STYLE PANNA COTTA WITH BERRIES & PIÑA COLADA SMOOTHIE



RECIPES CREATED BY MAXIME GUÉRIN



# Yogurt-style Panna Cotta with berries & Piña Colada Smoothie

Original recipes by Maxime Guérin

Makes 15/20 servings

## RASPBERRIES COMPOTE

600 g frozen raspberries  
120 g sugar

Boil all the ingredients together for a few minutes.  
Leave to cool and fill the bottom of the verrines

## BERRIES YOGURT

1 L Elle & Vire Professionnel®  
Panna Cotta Dessert Base  
220 g strawberries pulp  
220 g raspberries pulp

Heat gently the Panna Cotta at 70°C and add the remaining ingredients. Fill on the raspberries compote.  
Leave to stand for 20 minutes at room temperature.  
Place in the refrigerator for at least 3 hours.

## PRESENTATION

Some fresh strawberries  
Muesli with berries

Cover with berries muesli and decorate with strawberries cut into pieces.

Makes 40/50 servings

## SMOOTHIE

1 L Elle & Vire Professionnel®  
Panna Cotta Dessert Base  
800 g pineapple pulp  
400 g coconut milk  
1 lime zest  
1 vanilla bean  
20 g rum (facultative)

Heat gently the Panna Cotta at 70°C and add the remaining ingredients. Leave to brew.  
Sieve and pour into bottles.  
Leave to stand for 20 minutes at room temperature.  
Place in the refrigerator for at least 3 hours.



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