

PANNA COTTA A LA MAGNUS

6 SHEETS OF GELATINE
1 VANILLA POD
400 ML WHIPPING CREAM
300 ML FULL-FAT MILK
100 G SUGAR
1 TBSP LEMON JUICE

Set aside eight small dessert cups. Soak the sheets of gelatine in a bowl of water. Pierce the vanilla pod and scrape out the spice. Add cream, milk, sugar, vanilla and lemon juice to a pot and stir. Throw in the scraped out vanilla pod and heat the mixture briefly without bringing it to a boil. Squeeze out the gelatine, mix with 2 tbsp of the cream mixture and heat gently until it has dissolved completely. Slowly add the remaining cream mixture and stir until smooth. Leave to cool, then pour into the dessert cups until these are approx. $\frac{2}{3}$ full.

Chill for at least 3 hours until the panna cotta has set completely.

STRAWBERRY SIPSMITH PUREE

300 G FRESH STRAWBERRIES
50 G SUGAR
8-10 CL SIPSMITH LONDON DRY GIN

Wash and clean the strawberries. Blend 200 g of the strawberries with sugar and 2 tbsp of water. Add 8-10 cl Sipsmith London Dry Gin to taste. Cut up the remaining strawberries (small pieces).

Retrieve the panna cotta cups from the fridge, top with approx. 2 cm of strawberry gin puree and decorate with the strawberry pieces.