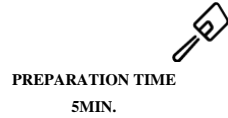
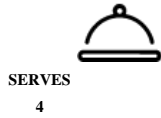


Natrel[®]

Strawberry Saffron Panna Cotta

Taste this amazing and easy to cook panna cotta. All you need is a little bit of strawberries and good company.



Ingredients

4 sheets gelatin
2 cups Natrel Lactose free 2%
1 pinch saffron
5 drops vanilla extract
2 tbsp. sugar
70% chocolate shavings

Strawberry Saffron Jam

1 kg strawberries
5 cups sugar
1 tbsp. saffron

Preparation

1. Soak your gelatin sheets in cold water for 5 minutes in a big bowl, then strain and set aside.
2. Heat Natrel Lactose Free and saffron on high heat in a pan. Whisk in the vanilla and sugar, and be sure to mix it well. When the Natrel Lactose Free is heated, add your gelatin sheets one at a time.
3. Mix together until the sheets are completely dissolved into the Natrel Lactose Free.
4. Remove from heat and let stand for 10 minutes. Pour your panna cotta mix into ramekins and let them cool to room temperature. Chill in the fridge for 4 to 5 hours until they are completely firm.
5. Once chilled, top with the jam and chocolate shavings and serve!

Strawberry Saffron Jam

1. Wash strawberries and remove stems. In a large salad bowl, toss sugar, saffron and whole strawberries (very large strawberries can be cut in half) and transfer into a pot.
2. Simmer over medium-low heat for about 30 minutes. Stir occasionally with a wooden spoon, be sure not to crush the berries.
3. Pour the mixture directly into sterilized jam jars and close immediately. Set jars upside down and allow to cool before storing (right side up).