

# Panna cotta with peach and nectarine with the thermomix

## Panna cotta with peach and nectarine with the thermomix

10 min	10 min 0 min	10 min 0 min 10 min	10 min 0 min 10 min 1/10
10 min 0 min 10 min 1/10 8	10 min 0 min 10 min 1/10 8 8	10 min 0 min 10 min 1/10 8 8 19	

### 10 min 0 min 10 min 1/10 8 8 19

For the panna cotta:

whipping cream: 500G

Sugar: 150G

2 leaves gelatine

Vanilla extract: 1 teaspoon For the coulis:

Yellow peach: 200G

Sugar: 50g

Nectarine: 200G

Lemon: 1/2

**For the panna cotta:**

To make a super delicious panna cotta :

Â»

Soak the gelatin sheets in cold water for 5 minutes.

Â»

Put the whipping cream, powdered sugar, and vanilla extract in the bowl of the Thermomix.

Â»

Set it to 70°C at speed 3 for 6 minutes.

Â»

Squeeze the gelatin sheets to remove excess water.

Â»

Add them to the mixture in the bowl.

Â»

Blend for 30 seconds at speed 4.

Â»

Pour the mixture into dessert glasses or ramekins.

Chill them in the fridge for at least 6 hours to cool and enjoy your fresh Thermomix panna cotta. This dessert recipe is a true delight.

Yum ;)

For the coulis :

Â»

See the [recipe nectarine and peach coulis with the thermomix](#).

Mix it with the Thermomix panna cotta, it's a delicious combination. I recommend chilling them in the refrigerator for a few hours before tasting them, so they don't become too soft. And don't forget to enjoy your delicious panna cotta nice and cold