

Panna cotta with peach and nectarine with the magimix

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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 :

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Soak the gelatin sheets in cold water for 5 minutes.

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

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

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Squeeze the gelatin sheets to remove excess water.

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Add them to the mixture in the bowl.

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Blend for 30 seconds at speed 4.

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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 :

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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