



PANNA COTTA WITH FRUIT, MINT AND LIMONCELLO

INGREDIENTS

1/2 liter of Milk cream
2 sheets of Gelatin
1 spoon of Sugar
Fresh fruit (at your choice)
Fresh mint
Limoncello

INSTRUCTIONS

Cut in small pieces the fruit, and put it in a container with a spoon of Limoncello. Cut in small pieces the mint leaves, add them and mix together with the other ingredients.

Warm up the milk cream on the burner, in a small pot.

When it's hot, add one spoon of sugar and mix till it melts.

Add the two sheets of gelatin and continue melting, till they dissolve in the cream. At this point, divide your panna cotta into some cups to make the portions, and place them into the freezer.

After one/two hours, when the panna cotta is solidified, take out the cups from the fridge and let them stay outside for half an hour, to warm a little bit. Then add the fruit on the top, and you are ready to enjoy it!