

Matcha panna cotta tartlets

This pretty no-bake creation with a crispy cookie base, an aromatic raspberry layer and a green matcha panna cotta crown is a treat for all the senses.

Zutaten
4 Portionen

Base ingredients:
150 g Butter cookies
9 g Butter
Raspberry layer ingredients:
200 g Cream
1 Pck Vanilla sugar
1 Pck Cream stiffener
150 g Raspberries
1 EL Sugar
1 EL Lemon juice
4 Leaf Gelatine or
3 g Agar agar
Panna cotta layer ingredients:
1 Pck Byodo Panna Cotta
250 ml Cream
25 ml Milk
2 EL Sugar
1 heaped teaspoon Matcha powder
Ingredients Decoration:
Raspberries
Matcha powder

Dessert rings diameter 7 cm

Zubereitung

Place the dessert rings on a tray lined with baking paper. Line the inside of the rings with cling film or baking paper cut to size. Melt the butter for the cookie base. Grind the shortbread cookies into fine pieces in a food processor and mix with the melted butter in a bowl. Spread the cookie crumbs evenly into the dessert rings, press down firmly and chill.

For the raspberry layer, whip the cream with the vanilla sugar and a packet of cream stiffener until stiff. Soak the gelatine in cold water. Heat the raspberries together with 1-2 tablespoons of sugar and simmer for 3 minutes over a low heat, stirring occasionally.
Squeeze out the gelatine and melt in a pan together with the lemon juice. Stir the gelatine into the raspberries, leave everything to cool and fold into the cream when cold.

Spread the raspberry mousse into the dessert rings on the cookie base. Cover and place in the fridge for 60 minutes.

For the matcha panna cotta layer, mix the milk and cream in a saucepan. Mix the panna cotta powder with 2 tablespoons of sugar and stir into the cold cream milk with a whisk. Heat everything slowly, then add the matcha powder. Simmer for 3 minutes over a medium heat, stirring constantly. Remove the panna cotta from the heat and leave to cool. Spread the cooled mixture over the raspberry layer in the dessert rings. Place in the fridge for at least 2-3 hours or overnight.
To serve, sprinkle the finished tartlets with matcha powder and decorate with fresh raspberries.

Preparation with agar agar:
If you are using agar agar, boil it together with the raspberries, lemon juice and sugar for 3 minutes. Allow the mixture to cool and fold into the cream.