Panna cotta with berry compote

Deliciously creamy panna cotta covered with fresh berry compote – a sweet temptation that is child's play to prepare!

Zutaten
4 Portionen

Panna cotta
1 Pck. Byodo Panna Cotta
250 ml Cream
250 ml Milk
2 EL Sugar
125 g Raspberries
80 g Blueberries
Berry compote
200 g Frozen mixed berries
50 ml Blackcurrant juice
1 EL Lemon juice
3 EL Date syrup
125 g Blueberries
125 g Raspberries
Dessert enjoyment on the go
6 small jars, e.g. empty Byodo mustard jars 125 ml

Zubereitung

Prepare the Byodo Panna Cotta with cream, milk and sugar according to the instructions on the

packet.

Sort the berries and divide between 6 small glasses.

Allow the hot panna cotta to cool slightly and pour into the glasses. Afterwards for min. Place in the fridge for 3 hours.

For the berry compote, puree the defrosted frozen berries with a hand blender. Mix the berry compote with the redcurrant juice in a pan. Add the lemon juice and date syrup and simmer over a low heat for 15 minutes.

Add the fresh berries and bring to the boil again briefly, stirring carefully.

Spread the berry compote over the panna cotta.

Close the jars with the screw-on lids for transportation in the picnic basket.