



Katiki cheese panna cotta

20'
Hands on

2-4
Portion(s)

1
Difficulty



Method

- In a **bowl** with ice-cold water, add the gelatin sheets and let them soak for 3-4 minutes.
- In a **saucepan** over medium heat, add the heavy cream, the milk, and the sugar. As soon as the mixture comes to a boil, add the gelatin sheets, after squeezing them with your hands to drain all the water, and whisk well until dissolved.
- Remove the saucepan from the heat and set it aside to cool for 5 minutes.
- Put the katiki cheese in a blender, add a little of the cream mixture, and beat until homogenized.
- Pour the blender's mixture into the saucepan with the cream, add the chives, and mix well.
- Divide the mixture among bowls and refrigerate them for about 4 hours.
- Serve with honey and thyme.

Ingredients

- 10 g gelatin sheets
- 500 g heavy cream 35%
- 200 g milk
- 20 g granulated sugar
- 220 g katiki cheese
- 1 tablespoon(s) chives, finely chopped

To serve

- honey
- thyme

Διατροφικός πίνακας

Nutrition information per portion

573 Calories (kcal)	53.0 Total Fat (g)	34.0 Saturated Fat (g)	13.0 Total Carbs (g)
29%	76%	170%	5%
13.0 Sugars (g)	12.0 Protein (g)	0.0 Fibre (g)	0.62 Sodium (g)
14%	24%	0%	10%