DIFFICULTY: **REQUIRES ASSISTANCE: PORTIONS:** 

## VANILLA, TAPIOCA AND **RASPBERRY PANA COTTA** WITH STRAWBERRY GRANITA



# **INGREDIENTS**

#### FOR THE PANNA COTTA:

- 500 ml whipping cream
- I vanilla pod
- 1/2 tablespoon of gelatin or gelatin leaves
- ½ cup sugar

### FOR THE RASPBERRY **TAPIOCA:**

- 1 cup water
- 1/2 cup raspberries
- 2 1/2 tablespoons sugar
- 1/4 cup tapioca or

cassava

### **FOR STRAWBERRY GRANITA:**

- 1 cup strawberries
- 1 cup water
- ½ tablespoon sugar

## **METHOD**

### FOR THE PANNA COTTA:

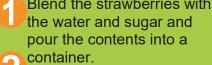
- Soak the gelatin leaves in cold water.
- Heat the cream and sugar and add the seeds from the Heat the cream and sugar and add the seeds from the vanilla pod. When the cream comes to a boil, add the gelatin leaves and make sure they are dissolved.
- Transfer to a mould and cool until set.

### FOR THE RASPBERRY **TAPIOCA:**

- Cook the tapioca or cassava in boiling water for 4 minutes.
- Blend the raspberries with the water and sugar then strain the mixture.
- Add to the tapioca and refrigerate.

### FOR STRAWBERRY GRANITA

- Blend the strawberries with the water and sugar and pour the contents into a
- When solid, use a fork to





break up the crystals.



o serve

Place the panna cotta on a plate. Add the raspberry tapioca and

Then add the shaved granita on

