

DIFFICULTY: ●●● High  
REQUIRES ASSISTANCE: ● Yes  
PORTIONS: ●●●

# VANILLA, TAPIOCA AND RASPBERRY PANA COTTA WITH STRAWBERRY GRANITA



## INGREDIENTS

### FOR THE PANNA COTTA:

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

### FOR THE RASPBERRY TAPIOCA:

- 1 cup water
- ½ cup raspberries
- 2 ½ tablespoons sugar
- ¼ cup tapioca or cassava

### FOR STRAWBERRY GRANITA:

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



## METHOD

### FOR THE PANNA COTTA:

- 1 Soak the gelatin leaves in cold water.
- 2 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.
- 3 Transfer to a mould and cool until set.

### FOR THE RASPBERRY TAPIOCA:

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

### FOR STRAWBERRY GRANITA:

- 1 Blend the strawberries with the water and sugar and pour the contents into a container.
- 2 Freeze.
- 3 When solid, use a fork to break up the crystals.



**To serve**  
1 Place the panna cotta on a plate. Add the raspberry tapioca and red berries. Then add the shaved granita on top.