

# RECIPE OF THE WEEK

## Raspberry pannacotta

### Ingredients:

- 300 g **Crop's frozen raspberries**
- 5 dl cream
- 3 gelatine leaves
- fresh mint leaves
- 1 vanilla pod
- 75 g sugar

### Preparation:

- Heat up the cream, sugar, vanilla pod and mint till 70°C.
- Soak the gelatine leaves in cold water and stir in the warm mixture.
- Take a baking tin and fill half of it with the mixture. Cool off during one night in the refrigerator.
- Spread the frozen raspberries over the cooled mixture.
- Warm the other half of the mixture and pour in the baking tin.
- Cool off in the refrigerator.

