

Mango-rose panna cotta

4 servings - 15 min + few hours of chilling

400 ml cream

100 ml milk

80 g sugar

1 g agar-agar

210 g mango puree

2 tbsp rose syrup

crushed pistachios
for garnish

METHOD. Heat the cream, milk, and sugar until warm. Add the agar-agar and stir until dissolved. Mix in 150 g of mango puree, pour into glasses, and chill for a few hours. Mix 60 g of mango puree and the rose syrup, and layer on top of each panna cotta cup. Garnish with crushed pistachios and edible flowers.

CROPS

