OUR RECIPES

PANNA COTTA WITH ORUJO PANIZO CREAM LIQUEUR (ORUJOS PANIZO)



INGREDIENTS:

For the panna cotta

- 35% fat whipped cream (275 ml)
- Orujo Panizo Cream Liqueur (150 g)
- Powdered sugar (45 g)
- Mascarpone cheese (250 g)
- Unflavoured gelatine (10 g)

For the chocolate base

- Whipped cream (100 ml)
- Baking chocolate (100 g)
- Butter (25 g)

PREPARATION:

Warm up 250 ml whipped cream, the Orujo Panizo Cream Liqueur, the cheese and the sugar in a pan.

Stir slowly until it's fully mixed together. Use the other 25 ml of cream to dissolve the gelatine, and then add it to the main pan while you keep stirring. Pour the mix into the desired moulds, but don't forget to leave some space for the future chocolate base. Leave it in the fridge for around 4 hours. Melt the chocolate with a little bit of whipped cream until you get a good mix. Pour it above the panna cotta and leave it again in the fridge until it is cold and set.

Take it out of the mould and decorate as you wish. We recommend serving it with strawberries, raspberries or other berries.

This recipe was obtained from the webpage: Cocinero antes que Fraile