

Red Currant Panna Cotta Tart



Shopping list:

Crust

200g whole grain cookies

70g softened butter

40g sugar

Filling:

400g red currants (or other berries)

14g powdered Gelatine.

500ml double cream

200g cream cheese

210g sugar

Außerdem:

Beeren zur Dekoration

So wird's gemacht:

The crust: Shred the cookies, add the butter and sugar and put the mixture evenly into a cake tin/sheet. Bake for 10-15 minutes at 180°C.

The filling: Bring berries together with sugar to the boil. Puree and sieve them. Measure 300ml berry juice and bring back to the boil. Prepare gelatine and stir in. Let cool.

Whisk the cream and the cream cheese and while constantly stirring add the berry mixture. Pour on the crust and leave in the fridge for 30 minutes. Add some berries on top and let cool again until tart is not wiggly anymore.