

WHITE CHOCOLATE PANNA COTTA WITH LIEFMANS

Ingredients

- LIEFMANS ON THE ROCKS 300 ML
- GELATIN 6 SHEETS
- WHIPPED CREAM 300 ML
- MILK 200 ML
- WHITE CHOCOLATE 75 G
- VANILLA 1 POD
- MIXED RED FRUIT 150 G

RECIPE

1. Pour 100 ml Liefmans On The Rocks in with the red fruits and set aside.
2. Cut open the vanilla pod and scrape out the vanilla bean caviar. Place this marrow with the milk and cream in a saucepan and bring to the boil. Meanwhile soak 4 sheets of gelatin in cold water. Remove the mixture from the heat, squeeze the gelatin well and add it along with the white chocolate to a saucepan. Stir well.
3. Transfer the mixture into four glasses and allow to cool in the refrigerator.
4. Bring 200 ml of Liefmans On The Rocks to the boil. Meanwhile, soak the other two sheets of gelatin in cold water. Remove the beer from the heat, squeeze the gelatin well and add. Stir until the gelatin is well dissolved. Let cool for 10 minutes.
5. Carefully pour the beer jelly onto the panna cotta and put back in the fridge until the jelly has set.
6. Finish the glasses with the marinated fruit.
7. Share your On The Rocks moment with #Liefmans



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ON THE ROCKS