

# Two-tone panna cotta (strawberry & vanilla)

## Préparation

1. If you are looking for a no-bake dessert that's fresh and quick to make, you're on the right page. These two-tone panna cottas should please everyone, especially since you can replace the strawberry with the fruit of your choice: raspberry, mango, pineapple, blueberry.
2. It's up to you to choose!
3. Ingredients: I used Norohy vanilla from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliate).
4. Vanilla panna cotta: of heavy cream 1.
5. Heat the cream with the vanilla.
6. Mix the sugar and agar-agar, then sprinkle them into the hot cream while stirring well.
7. Cook over low heat for 2 to 3 minutes, stirring regularly (the mixture should be boiling).
8. Pour the cream into the verrines (slightly tilted if you want the same result as me), then place in the refrigerator until completely cooled.
9. Strawberry panna cotta (or other fruit): of heavy cream fruit puree (here simply blended strawberries) 1.
10. When the vanilla panna cotta is set, prepare the strawberry one: heat the cream with the strawberry puree.
11. Mix the sugar and agar-agar, then sprinkle them into the hot cream and fruit puree mixture while stirring well.
12. Cook over low heat for 2 to 3 minutes, stirring regularly (the mixture should be boiling).
13. Let cool for a few minutes then pour the cream into the verrines, now upright.
14. Place them in the refrigerator until they cool and set.
15. Then, cover them with coulis or fruit puree, and enjoy!