

# Vanilla & strawberry panna cotta

## Ingrédients

- 600g full cream (30 or 35% fat)
- 60g sugar
- 195g egg whites
- 1 vanilla bean

## Préparation

1. Everyone knows and has eaten panna cotta, but I am often disappointed by the texture that I find too rubbery, due to the gelatine used to make the cream set in the refrigerator.
2. Here, no gelling agent, but the ultra traditional recipe, baked in the oven (hence the name "cooked cream"), with cream and egg whites that take the role of gelatine.
3. The result is a super melting cream, which I flavoured with vanilla and accompanied by a coulis of fresh strawberries.
4. If you can, infuse the cream with the vanilla beans in advance (at least 30 minutes, while heating the cream).
5. Then bring the cream to the boil.
6. Mix the egg whites with the sugar, without whipping them, it just needs to be mixed.
7. Then pour the hot vanilla milk over it, stirring well.
8. Remove the foam and small bubbles with a skimmer, then pour into the jars of your choice.
9. Put the jars in a large dish, fill it with water at  $\frac{3}{4}$  and bake in the preheated oven at 120°C for about 50 minutes.
10. At the end of cooking, the creams are still trembling, but the blade of a knife stuck inside should come out without cream.
11. Do not hesitate to cover them with aluminium foil so that they remain white, unlike mine ;-). Allow to cool to room temperature, then place in the refrigerator.
12. You can eat them as they are or add some chocolate, caramel, fruit coulis.
13. I simply mixed a few strawberries to have a fresh coulis to pour over them.
14. And finally, enjoy !