



Panna cotta with Raspberry

This recipe is a timeless classic with a surprising twist! A creamy panna cotta with raspberries, served on a soft brownie base and topped with meringues. The perfect combination for a festive dinner! Ideal for the holidays, but also whenever you're in the mood for something delicious.

Boodschappenlijstje



FunCakes Mix for Cake Brownie 500 g

F11195
€5.29



FunCakes Flavour Paste Raspberry 120 g

F56240
€5.89



FunCakes Decorating Bags 46 cm pk/10

F85120
€4.09



Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136
€6.85



Wilton Standard Adaptor/Coupler

03-3139
€1.35



PME Deep Square Pan 15 x 15 x 7,5 cm

SQR063
€11.05



Silikomart Fantasy Mould 70x40mm

SF061
€13.79



FunCakes Meringue Powder 150 g

F54790
€8.09



FunCakes Bake Release Spray 200ml

F54100
€4.99



FunCakes Parchment Paper Sheets 25x25 cm pk/50

F83460
€3.95



Wilton Decorating Tip #032 Open Star Carded

02-0-0155
€1.69



Wilton Taartzaag / Cake Leveler -25cm-

02-0-0129
€4.15



Cookie Cutter Ring Pro Ø 7 cm

K095111
€4.97

Ingredients

- FunCakes Mix for Cake Brownie 360 g
- FunCakes Flavour Paste Raspberry
- FunCakes Flavour Raspberry
- FunCakes Gelatine Powder 6 g
- FunCakes Meringue Powder 7 g
- FunCakes Bake Release Spray
- 500 ml whipped cream
- 245 g fine sugar
- 165 ml water
- 40 g unsalted butter
- 2 eggs (approx. 100 g)
- Raspberries
- Mint

Supplies

- FunCakes Parchment Paper Sheets 25x25 cm
- FunCakes Decorating Bags
- Wilton Decorating Tip #032 (Open star)
- Wilton Standard Adaptor/Coupler
- Wilton Cake Leveler 25 cm
- Wilton Cooling Grid
- PME Deep Square Pan 15 x 15 x 7,5cm
- Silikomart Fantasy Mould 70x40mm
- Cookie Cutter Ring Pro Ø 7 cm

Step 1: Make the meringues

Preheat the oven to 120°C (100°C for convection) and line a baking sheet with parchment paper. Prepare a piping bag with an adaptor and nozzle #032.

In a grease-free mixing bowl, combine 7 g of FunCakes Meringue Powder with 60 ml of water and 60 g of fine granulated sugar. Whisk this mixture on high speed until it forms a stiff white mass. While the mixer is running on high speed, add 125 g of fine granulated sugar and continue mixing for 8 minutes.

Transfer the mixture into the piping bag and pipe small dollops onto the parchment paper. Dry them in the oven for about 45 minutes. After baking, let them cool in the oven with the door slightly ajar.

Step 2: Make the panna cotta

In a small bowl, combine 6 g of FunCakes Gelatine Powder with 30 ml of water and stir until smooth. Let it sit until it becomes firm.

Heat 500 ml of heavy cream and 60 g of fine granulated sugar in a saucepan. Once it just starts to boil, remove the pan from the heat and stir in the firmed gelatine and a few drops of FunCakes Aroma - Raspberry. Stir until the gelatine is completely dissolved.

Pour the panna cotta mixture into a mold, let it cool, and place it in the freezer overnight.

Step 3: Make the brownie

Prepare the 360 g of FunCakes Cake Brownie Mix according to the instructions on the package. Grease the baking pan with baking spray and pour in the batter.

Bake the brownie in a preheated oven at 180°C (160°C for convection oven) for about 40-45 minutes. Let it cool almost completely in the pan, then turn it out onto a cooling grid and let it cool completely.

Step 4: Assemble the dessert

Use a cake leveler to slice the brownie in half twice and cut out 6 round pieces. Place the brownie rounds on a plate and top with a frozen panna cotta. Let it thaw in the fridge.

Step 5: Decorate the panna cotta

Once the panna cotta has thawed, drizzle a small amount of flavour paste over it and place fresh raspberries on top. Decorate with the mini meringues and a mint leaf.

Step 6: Serve this delicious dessert during your Christmas dinner!

This recipe is made possible by FunCakes.