



# Tomato Panna Cotta with Tomato Crisp Sticks



**Time:** 30 min.

**Difficulty:** Easy

## Ingredients (4 servings)

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- Organic Tomato Puree 500g 250 g
- Chopped basil 2 tbsp
- Garlic 1 clove
- Gelatine {alternatively 1 pkg. granulated gelatine} 6 leaves
- Parmesan {freshly grated} 100 gr
- Puff pastry 1 pkg
- Salt & pepper
- Whipped cream 250 gr

### • Toppings

- Basil leaves
- Cherry tomatoes 4-8
- Olive oil

For this recipe we used:



## Preparation

For the panna cotta, peel and finely chop the garlic. Slowly heat the whipping cream and the strained tomatoes in a saucepan {caution: do not let it boil!}. Stir in the chopped garlic and the freshly grated Parmesan. Put in the gelatine leaves and stir gently until the gelatine has dissolved. Season with salt. Arrange the panna cotta in four glasses and leave to set in the fridge for around two hours.

For the tomato crispy sticks, roll out the puff pastry and spread with the strained tomatoes. Sprinkle with the chopped basil and season with salt and pepper. Fold the puff pastry over the short side. Cut into one centimetre wide strips, twist them in and place on a baking tray lined with baking paper. Bake in a preheated oven at 200 °C hot air for around 15 to 20 minutes.

Remove the panna cotta from the fridge and arrange with the tomatoes and serve garnished with a few basil leaves and the tomato crispy sticks.