



Biscoff® panna cotta

10 steps

A delicious panna cotta with a Biscoff twist. A classic layer of vanilla topped off with a layer of Biscoff deliciousness.

Ingredients

Vanilla layer

500 ml heavy cream >30% fat
50g caster sugar
2 leaves gelatin
3 tbsp cold water
1/2 tsp vanilla bean paste or
vanilla extract

Biscoff layer

800ml heavy cream >30%fat
80g fine granulated sugar
(caster sugar)
3 leaves gelatin
400ml Biscoff spread (600gr)

Decoration

Biscoff biscuit crumbs and
raspberries

Preparation

- 1 First make the vanilla layer. Add the gelatin leaves to cold water and leave until soft.
- 2 In a saucepan over low heat, warm the cream and the vanilla and stir in the sugar. Wait until the sugar melts and don't let the cream boil.
- 3 Add the soaked gelatin leaves (squeeze out the water) to the cream mixture. Mix well to ensure all the gelatin has melted.
- 4 Pour the mixture as a first layer into glasses or bowls. Refrigerate and let it set for a couple of hours.
- 5 When the vanilla layer is set, make the Biscoff layer. Add the gelatin leaves to cold water and leave until soft.
- 6 In a saucepan over low heat; warm up the cream and stir in the sugar. Do not let the cream boil and wait until the sugar has melted.
- 7 Add Biscoff spread to the mixture and stir until fully melted and combined.
- 8 Add the soaked gelatin leaves (squeeze out the water) to the cream mixture. Mix well to ensure all the gelatin has melted.
- 9 Let the Biscoff mixture cool down, add it to the set vanilla layer and refrigerate again to let it set for a couple of hours.
- 10 Right before serving, decorate with Biscoff biscuit crumbs and red berries for the finished touch.