

# Basil Panna Cotta & Strawberries in Prosecco Syrup

by Françoise La Prune

serves	level	prep time	resting time	category
4	easy	30 min	30min + 3 hours or overnight	impress / weekend

This dessert is a real winner! It's so simple plus you can prepare it the day before so no stress during dinner! It will impress your guests and make them dream about it the next day.



## Ingredients

*panna cotta:*

2 **gelatine leaves**

250ml **double cream**

200ml **whole milk**

60g **caster sugar**

3/4 **vanilla pod**

2 sprigs **basil** (+ extra for decoration)

*strawberries in Prosecco syrup*

1dl **Prosecco**

40g **caster sugar**

300g **strawberries** - hulled, halved or quartered  
(depending on size)

1/4 **vanilla pod**



## Instructions

1. Start with the panna cotta. Soak the gelatine leaves in a bowl of cold water for 5min.
2. In the meantime, pour the cream, milk, sugar and basil in a saucepan. Halve the vanilla pod, scrape the seeds into the saucepan along with the pod. Gently heat up the cream until hot but not bubbling!
3. Take the gelatine, squeeze out any excess. Add one by one to the cream, stir until dissolved.
4. Take the hot cream from the stove and let it rest for 30min.
5. Strain the cream through a sieve into 4 glasses. Put into the fridge for at least 3 hours or overnight.
6. Pour the Prosecco into a saucepan, heat until reduced by half (3-5min). Add the sugar and strawberries. Scrape the seeds of the vanilla pod, add to the pan along with the pod. Heat gently until the strawberries are softened (5-10min). Allow to cool.
7. Before serving, take out the panna cotta. Dress each with a few spoons of strawberries and syrup, decorate with a basil leave (optional).
8. Enjoy!

## Tips / Variations:

- Make a bigger quantity of the strawberry syrup and add it to your Prosecco for an aperitif. Your guests will be delighted!
- For a more luxurious variation, use Champagne instead of Prosecco.
- Prepare the panna cotta the day before or in the morning.
- Exchange the gelatine with agar flakes or similar to make it suitable for vegetarians.
- Instead of sugar, use agave or maple syrup to sweeten the panna cotta.
- Use other fruits for the Prosecco syrup such as peaches, apricots or blackcurrant.