

### **Detour in panna cotta No.3 Verbena Berries 120g**

The number 3 of this range combines the liquorice and caramel notes of whole cane sugar (Rapadura type) with the verbena berry, a wild berry harvested in northern Vietnam.



**Manufacturer:** Gustibus et Coloribus

**Loyalty points offered:** 1

**Price:** 4.00€

**Criteria associated:**

*Spices* : Others

**Description:**

This berry (*Listea cubeba*) has notes of lemon verbena and lemongrass which give a nice freshness to the panna cotta. You will be surprised by this subtle combination.

120g glass jar (dose per liter of milk/liquid fresh cream).

**Composition:** Whole cane sugar, icing sugar, verbena berry (*Listea cubeba*), agar-agar.

**Conservation:** 1 year.

1 recipe of Panna Cotta (which appears on the jar):

Heat 300ml of liquid fresh cream and 200ml of milk.

Add 60g of the preparation and bring to a boil pendant for 1 minute, stirring.

Pour the mixture into the glasses and place them in the cold.

Once the panna cotta is taken, add the fruit coulis of your choice.

Fresh cream and milk can be replaced with creams and vegetable milks.

[Link to the product](#)