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Desserts

The perfect end to a great meal is a heavenly dessert.

Lime Martini Panna Cotta With Lime Foam

Serves 4

40g	Haco Panna Cotta
180ml	fresh cream
150ml	milk
1	vanilla bean pod, split lengthwise and scraped
30ml	lime juice
2	limes, for zest
	Fresh mint leaves, for garnishing

Lime Foam

400ml	milk
1	lime, for juice

- Heat the fresh cream, milk and scraped vanilla beans over medium-high heat in a saucepan. Remove saucepan from the heat, add in the **Haco Panna Cotta**, stirring constantly. Return saucepan to the heat and simmer for about 3 minutes. Add in the lime juice and lime zest, then remove saucepan from the heat and set aside to cool to room temperature. Once cooled, divide the mixture among 4 martini glasses and chill covered in the refrigerator for 3 hours.
- For the lime foam: Pour the milk and lime juice into a canister, and pulse with a hand-held blender until foamy. Use immediately.
- To serve: Remove the chilled panna cotta from the refrigerator, and spoon the lime foam on top of it. Add in the grated lime zest and garnish with fresh mint leaves.