

SWEDISH LINGONBERRY PANNACOTTA

2 dl whipping cream
2 dl milk
0.75 dl sugar
Half a vanilla pod,
2 pinches of cardamom
3 gelatin leaves, soaked
0.75 dl vanilla yogurt

2 dl lingonberries, frozen or fresh
1 dl of orange liqueur
0.5 dl sugar

1. Bring cream, milk, sugar, vanilla scraped out of the pod (add the pod as well) and cardamom to a boil. Remove from the heat.
2. Squeeze out the gelatin leaves and add them to the above mixture, make sure the gelatin dissolves. Remove the vanilla pod and when cold stir in the vanilla yogurt. Pour the mixture into open stemmed glasses and allow to solidify in the refrigerator for about 2 hours.
5. Mix lingonberries, liqueur and sugar in a saucepan. Cook until thickened and berries are slightly crushed.
6. When the Panacotta is ready to serve - garnish with some of the lingonberry jam. Dust with icing sugar and if possible decorate with a lingonberry twig.

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