

Summery Strawberry Panna Cotta Tart

60–70 Min

Preparation

1. First prepare the pastry dough. Mix the flour with the sugar, Bourbon Vanilla Sugar and salt. Then cut the butter into pieces and add to the flour along with the egg. Use your hands to knead the dough well then allow it to rest in plastic wrap for 30 minutes in the fridge.
2. Grease a round tart tin (approx. 26 cm diameter) with butter. Roll the dough out thinly (approx. 30 cm diameter) and place on top; trim the edges and press down. Use a fork to prick a few holes in the base and fill with lentils to blind bake.
3. Now bake the tart base in the oven at 190 °C for 20–25 minutes until it is golden brown. Allow the base to cool for an hour then remove it from the tin.
4. Meanwhile, prepare the panna cotta cream. Bring the Agartine with 100 ml of water to the boil for 2 minutes, then stir in 150 ml of cold water.
5. Put the unwhipped whipping cream into a pan with the sugar and allow to simmer lightly for around 5 minutes.
6. Then add the mascarpone and stir in. Stir in the vanilla pulp from the pods, the ground cardamom and the lemon zest. Allow to cook for another 5 minutes.
7. Now remove the pan from the heat and stir the Agartine liquid into the cream. Pour the panna cotta cream onto the tart base and chill in the fridge for at least 2 hours.
8. When the tart is ready, decorate with strawberries before serving.

Ingredients 6 Portions

= Kotányi Produkte

For the dough

190 g	Flour
80 g	Sugar
125 g	Butter
1 pcs.	Egg
60 g	Almonds, ground
1 tbsp.	Bourbon Vanilla Sugar
1 pinch	Sea Salt, Coarse
1	Cup of lentils for blind baking

For the filling

200 g	Strawberries, fresh
500 g	Whipping cream
125 g	Mascarpone
90 g	Sugar
5 g	Agartine
1 tbsp.	Lemon zest, finely grated
2 pcs.	Bourbon Vanilla Pods, Whole
1 tsp.	Cardamom, Ground