

Panna Cotta with Parmesan and **Fine smoked tuna ratatouille**



4 people

15 min preparation time

5 min cooking time

All ingredients

2 jars of 105g la belle-iloise fine smoked tuna ratatouille
150 ml UHT cream
150 ml milk
2 generous tablespoons grated Parmesan (approx. 20g)
1 sheet gelatine (2g)
12g Parmesan shavings
2 dried tomato halves
4 pinches toasted pine nuts (6g)
Salt and pepper

Steps

- 1- Soak the sheet of gelatine in cold water for 5 minutes
- 2- In a saucepan, heat the cream, milk, salt, pepper, and the Parmesan
- 3- Bring the mixture to the boil and then add the drained sheet of gelatine
- 4- When it has melted, pour the mixture into small glasses and chill for at least 2 hours
- 5- Before serving, place the fine smoked tuna ratatouille on top of the panna cotta
- 6- Decorate with the dried tomatoes cut into thin strips, toasted pine nuts, Parmesan shavings and fresh herbs or a rocket leaf for a touch of green