

# Panna Cotta with Parmesan and fine **smoked tuna** ratatouille



4 people

15 min preparation time

5 min cooking time

## All ingredients

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