



PREP: 15 min +  
chilling  
COOK:  
SERVES: 6

## Spooky Vanilla Panna Cotta Puddings

With creamy Vanilla Bean Paste and light-as-air whipped cream, these ghostly little puddings are the perfect dessert to finish off a haunted dinner party or delight the family.

### Ingredients

#### Black Sugar

1/3 cup (65g) sugar  
Queen Black Food Colour

#### Panna Cotta

2 x sachets (24g) Queen Gelatine  
3 tbsp boiling water  
4 cups (1000ml) thickened or pure cream  
½ cup (110g) caster sugar  
2 tsp Queen Vanilla Bean Paste

#### Assembly

### Method - Black Sugar

#### STEP 1

Combine sugar with a few drops of black food colour, mixing until crystals are coloured black. Set aside to dry.

### Method - Panna Cotta

#### STEP 1

In a small bowl sprinkle gelatine over boiling water, set aside to bloom.

#### STEP 2

Combine remaining ingredients in a saucepan, and heat while stirring, until the mixture just starts to simmer. Remove from heat, add bloomed gelatin and mix until fully dissolved.

#### STEP 3

Divide the mixture between jars. Allow to come to room temperature and chill for 3 hours.

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## Ingredients

Queen Glucose Syrup  
Queen Ready to Roll Icing

### Whipped Cream

2 cups (500ml) thickened cream  
3 tbsp icing sugar  
1 tsp Queen Organic Vanilla Bean Paste

## Method - Assembly

### STEP 1

Place glucose in a small bowl and add a small splash of water to thin slightly. Brush onto rim of glass, before dipping into black sugar (only dip once panna cotta has had the full chilling time). Set aside.

## Method - Whipped Cream

### STEP 1

Whip cream, icing sugar and Vanilla Bean Paste to firm peaks before spooning into a piping bag fitted with a large round piping nozzle. Pipe cream onto panna cottas. Knead Ready to Roll Icing until smooth and pliable. Colour with Black Food Colour, then use the end of a straw to create eyes and mouth. Place onto whipped cream when ready to serve.

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