

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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