



PREP: 15 min +
chilling
COOK:
SERVES: 4

Vanilla Panna Cotta Recipe

This classic Italian Panna Cotta recipe is simple yet perfectly delicious. Silky smooth and flecked with vanilla bean seeds, it makes the ideal light dessert to finish off any meal!

Ingredients

2 ½ tsp Gelatine
1 tbsp Boiling Water
2 cups (500ml) pure or thickened cream
¼ cup (55g) sugar
1 tsp Queen Organic Vanilla Bean Paste

Method

STEP 1

Lightly oil 4 ramekins or dariole moulds.

STEP 2

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

STEP 3

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

STEP 4

Divide the mixture between panna cotta moulds and leave to come to room temperature and then chill for at least 3 hours.

STEP 5

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Method

Invert panna cottas onto plates to serve. Serve with berry coulis if desired.

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