



PREP: 15 min +  
chilling  
COOK:  
SERVES: 4

## Rosewater Panna Cotta

Scented with delicate rosewater and fragrant vanilla bean, these stunning panna cottas are a perfect dessert to finish off a dinner party. The pink ombré effect happens as if by magic, but is actually due to the fat content in the cream!

### Ingredients

2 tsp vegetable or melted coconut oil  
2 tsp gelatine  
1 tbsp boiling water  
1 ½ cups (375ml) full cream milk  
½ cup (125ml) thickened cream  
¼ cup (55g) sugar  
1 tsp Queen Organic Vanilla Bean Paste  
½ tsp Queen Natural Rosewater Essence  
Queen Rose Pink Food Colour

### Method

#### STEP 1

Lightly oil the base and sides of 4 ramekins or dariole moulds.

#### STEP 2

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

#### STEP 3

Combine cream, milk, sugar and Vanilla Bean Paste in a saucepan. Stir over low heat until mixture just begins to simmer. Add Rosewater Essence, a few drops of Rose Pink Food Colour and bloomed gelatin and mix until fully dissolved. Remove from heat.

#### STEP 4

Divide mixture between moulds. Cool to room temperature, then chill for at least 3 hours.

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## Method

### STEP 5

Invert panna cottas onto plates to serve. Garnish with dried rose petals, available from delis and specialty stores.

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