

Panna Cotta

Ingredients for Filling:

- 300ml Double Cream
- 4 Tablespoons Caster Sugar
- 1 Capful Vanilla Extract
- 2 Sheets of Gelatine Leaf



Please bring suitable individual portion dishes to make your panna cotta in.

Ingredients for Sauce:

- 50g Raspberries
- 4 Tablespoons Icing Sugar
- 1 Teaspoon Lemon Juice (If Desired)
- Additional Fruit for Decoration
- Fresh Mint Leaves for Decoration (Optional)



Method:

1. Weigh and measure all ingredients accurately.
2. Line the ramekin dishes with cling-film, ensure this is smooth.
3. For the panna cotta, soak the gelatine leaves in a little cold water until soft.
4. Place the cream, vanilla and caster sugar into a saucepan and bring to a simmer.
5. Squeeze the water out of the gelatine leaves, then add the gelatine leaves to the saucepan and take off the heat, place on a pan stand. Stir with a white plastic stirring spoon until the gelatine has dissolved.
6. Divide the mixture among the ramekins and leave to cool. Place into the fridge for at least an hour, until set.
7. Meanwhile for the raspberry coulis sauce, put 50g of raspberries into a bowl and crush with a fork into a puree.
8. Rub the purée through a sieve into a clean bowl.
9. Sieve icing sugar.
10. Add icing sugar to thicken. Add 1 teaspoon lemon juice if desired.
11. Remove panna cotta from the dish.
12. Serve product and pour coulis over the top.
13. Add fruit for decoration and mint leaves as a garnish.



Modifications:

If you would like your panna cotta to be lighter and wobblier, add 150ml milk and 150ml cream instead of 300ml double cream.