



Panna Cotta

Yield: 20@50ml or 13@75ml

Ingredients

500ml	Semi skimmed milk
500ml	Double cream
2	Vanilla pods, split & scraped
3½	Gelatine leaves
50g	Icing sugar, sifted

Method

Arrange moulds on a tray and chill until required.
Bring the milk, cream & vanilla pods to the boil, remove from the heat.

Whisk in the icing sugar, infuse for 3 hours.

Pre-soak the gelatine in cold water (don't fold or snap).
It is ready, when it feels like a used condom.
Remove from water & squeeze out the excess.

Re-heat the milk mixture enough to dissolve the gelatine.

Stir until all the gelatine has dissolved then pass into a jug.

Chill in the fridge (stirring every 30 mins) until starting to set.

Transfer to cold moulds & chill for remainder of the setting time.