LIGHT & SWEET

Vanilla Panna Cotta with Berry Compote

PREP	COOK	SERVES
15 min	10 min	6

A trembling vanilla cream set with gelatine, served with a bright, tart berry compote.

Ingredients

For the panna cotta

- 3 gelatine leaves (about 6 g)
- 500 ml double cream
- 200 ml whole milk
- 80 g caster sugar
- 1 vanilla pod, split, or 2 tsp vanilla extract

For the compote

- 300 g mixed berries
- 3 tbsp sugar
- Juice of 1/2 lemon

Method

1. Soak the gelatine leaves in a bowl of cold water for 5 minutes, until soft.
2. Heat the cream, milk, sugar and vanilla gently in a pan until the sugar dissolves and the liquid is steaming. Do not let it boil.
3. Squeeze the water out of the gelatine and stir the leaves into the hot cream until completely dissolved.
4. Pour through a sieve into six glasses or moulds and let cool, then chill for at least 4 hours, or overnight, until set with a slight wobble.
5. For the compote, simmer the berries, sugar and lemon juice for 5 minutes until juicy. Cool.
6. Spoon the compote over the panna cotta before serving.

Cook's tip

Aim for a gentle wobble, not a firm jelly. Too much gelatine makes it rubbery. Made with gelatine, so not suitable for vegetarians.