

Panna Cotta

Add

3 Tbsp cold water

1 envelope or 2 ½ teaspoons unflavoured gelatin

Let stand for 5 minutes.

Combine

1 cup whole milk or buttermilk

½ cup sugar

1 vanilla bean (split lengthways)

Bring to boil over medium high heat, stirring occasionally

Remove vanilla bean, stir in softened gelatin until completely dissolved.

Pour into 6 lightly oiled 4-6 oz ramekins. Refrigerate until firm (approx. 4 hrs)

Unmold onto plates with fruit compote or berry sauce.



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