TAYLOR & COLLEDGE

Vanilla Panna Cotta



Preparation: 15 mins
Total Time: 195 mins
Portions: 4 Portions

Ingredients

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500 ml Double Cream
55 g Caster Sugar
1 tsp Taylor & Colledge Vanilla Bean Paste
5 leaves Gelatine Leaf
50 - 100 g Raspberry Coulis. For serving

Preparation

1. Lightly oil 4 ramekins or dariole moulds approx. 6cm diameter.
2. Place the gelatine leaves in a small bowl and cover with water, leave to soften for 5 minutes.
3. Combine remaining ingredients to a saucepan, and heat over a low heat while stirring, until the mixture just starts to simmer. Squeeze any excess water out of the gelatine leaves and pop in the pan with the other ingredients and mix until fully dissolved. Remove from the heat.
4. Divide the mixture between the moulds and leave to come to room temperature and then chill for at least 3 hours.
5. Turn each mould upside down onto a plate to remove the panna cotta. Serve with a drizzle of berry coulis if desired.