



Panna Cotta



Ingredients

Cream (2 ½ cups)

½ and ½

Sugar (1/2 cup)

Berries (blackberries, raspberries,

Gelatin (1 packet)

Vanilla (1/2 tsp)

Vanilla bean paste (1/2 tsp)

Wine (1/4 cup)

How to Prepare

First, heat cream and half and half in two separate pans. In the half and half, add the gelatin and whisk. Add sugar into the half and half and whisk together. Once all the ingredients are dissolved together, using a strainer, add into the cream. Add in the vanilla paste and vanilla extract and stir. In a dish, smear some butter around the inside the dish. Pour liquid into dishes, cover and refrigerate typically overnight. Remove from refrigerator and place dish in warm water to loosen Panna cotta, flip upside down to plate, add syrup and berries and enjoy!

For the puree on top, pour wine and sugar into a pan and mix. Add in almost all of the berries into the pan and cook them down. Strain out the bigger pieces of berry and keep syrup for topping.

Bon Appétit!