

## Strawberry panna cotta

### Ingredients

#### For the panna cotta

2 gelatine leaf  
300ml double cream  
125ml whole milk  
75g white caster sugar  
1 vanilla pod or 1 tsp vanilla extract

#### For the strawberries

1 pack strawberries  
1½ tsp cornflour  
50g white caster sugar

#### ★ Aim higher

Try using different berries to make the topping instead of strawberries

### Equipment

All equipment is provided by school

**\*REMEMBER TO BRING 4 RAMEKINS FROM HOME AND A CONTAINER AND LID\***

### Method:

1. Put the gelatine leaves in a small bowl of cold water to soften - this will take about 5 mins.
2. Meanwhile, pour the cream, milk and sugar into a pan, split the vanilla pod, scrape out the seeds and add, along with the pod, to the cream mixture. Heat gently until hot, but not bubbling.
3. Remove the gelatine leaves from the water, squeeze out any excess liquid then add, one at a time, to the hot cream. Stir until dissolved.
4. Strain the mixture through a sieve into 4 serving glasses or ramekins, then chill overnight.
5. Toss the strawberries with the cornflour and sugar in a saucepan. Place over a medium heat and cook for 4-5 mins, until the released juices thicken and the strawberries soften.
6. Set aside to cool. Once completely cooled, top the set panna cottas with the strawberry mixture. Chill until ready to serve.