



## Panna Cotta: (8 servings)

- 4 cups whipping cream, or half milk/half cream (950ml)
- ½ cup sugar (60 grams)
- 2 T vanilla (or insides of one vanilla bean)
- 2 packages Knox gelatin (or 4 sheets of sheet gelatin)

Soften gelatin as directed on package. Heat the cream over low heat. Add sugar and stir until dissolved. Add vanilla. Stir in gelatin until melted.



Pour into individual serving bowls, espresso cups, or goblets, or into a cake mold as shown. Chill in fridge.

Serve with fruit coulis (put berries, a touch of sugar, and a touch of lemon juice in blender), fresh berries, or chocolate sauce.

Enjoy!

xx Rebecca