



PANNA COTTA

INGREDIENTS:

- 1/2 Tablespoon Unflavored Powder Gelatin
- 2 Tablespoons Cold Water
- 2 cups Heavy Cream
- 1/3 cup Sugar
- 1 teaspoon Vanilla Extract

TOPPING

- 1 cup Cherries or Berries, fresh/frozen (thawed)
- 1/4 cup Sugar
- 1 Tablespoons Cornstarch

PREPARATION INSTRUCTIONS:

1. In a small bowl, add two tablespoons of cold water, add in gelatin, and let sit for roughly 10 minutes – do not stir.
2. Combine heavy cream and 1/3 cup of sugar in a medium saucepan over medium heat.
3. Bring to a simmer, stirring to dissolve the sugar.
4. Remove from heat.
5. Add vanilla extract.
6. Pour simmered cream mixture over gelatin, whisking until all the gelatin is dissolved.
7. Pour mixture equally into six small ramekins and place in the refrigerator to set up– 2-3 hours to overnight.
8. In a small pot, combine fruit, sugar, and cornstarch.
9. Bring to a simmer.
10. Allow to simmer, stirring occasionally until sugar dissolves and liquid thickens. Cool.
11. Once the panna cotta have set up and are ready to be served, spoon cherries or berries over the top. Serve chilled.