



JERNEJ KITCHEN

CLASSIC VANILLA PANNA COTTA

Vanilla Panna Cotta is a classic Italian dessert that we serve cold. It's fantastic with berries and a great recipe to make ahead for your guests or family.

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
REST TIME	4	HOURS
TOTAL TIME:	250	MINUTES

PANNA COTTA

1 tbsp (7g) powdered gelatine
2 tbsp cold water
360 g (1 1/2 cup) milk
250 g (1 cup) heavy cream
80 g (1/3 cup) sugar
1 pinch of salt
1 tbsp vanilla paste (or one vanilla pod)
1 tbsp Limoncello or Amaretto (optional)

TOOLS AND EQUIPEMENT

small bowl
saucepan
4x panna cotta molds

GELATINE

Add powdered gelatine to a small bowl. Cover with cold water, and set aside for 10 minutes for the gelatine to soak.

TIP

Feel free to use gelatine sheets in this recipe too. In that case, use 3 1/2 sheets. Soak them in cold water before using them.

PANNA COTTA MIXTURE

In a saucepan, combine milk, heavy cream, sugar, a pinch of salt, vanilla paste, and optionally add the Limoncello or Amaretto. Set over medium-high heat and bring to a boil. Remove from the heat and set aside for 5 minutes. Add the bloomed gelatine, and stir vigorously to incorporate. The gelatine should melt in the hot mixture.

FILL THE MOLDS, COOL, AND SERVE

Pour the Panna Cotta mixture into four panna cotta molds (or ramekins). Bring to room temperature by setting aside for a couple of minutes, then transfer to a fridge for 4 - 6 hours, or overnight. To serve, carefully dip the Panna Cotta mold in a bowl of warm water to loosen, and gently run a knife or small spatula around the edge. Turn each mold upside-down onto a serving plate. Serve cold with seasonal berries or [macerated strawberries](#).