



## 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](#).