



PANNA COTTA

INGREDIENTS

6 persons

1 litre of liquid cream
4 Tbs of sugar (fine white)
1 teaspoon of vanilla essence
4 small sheets of gelatine

Slightly heat the cream in a saucepan, add the sugar and vanilla and stir well and cook on a low heat until the cream arrive at 85°. In a cup of warm water, put the sheets of gelatine and leave for 15 minutes until will be soften.

Whene the cream it's done squeeze out the water and place the sheets into the cream mixture, stirring continuously to mix well.

Place the mixture into the mould and place into the fridge for 3 hours. When you are ready to serve turn the mould upside down onto the plate or serving dish.

This can be served with cream, chocolate or a sauce made with fresh fruit.