

## Strawberry Panna Cotta



<http://www.bbcgoodfood.com/recipes/strawberry-panna-cotta>

### Ingredients

Serves 6

For the panna cotta:

- 3 gelatine leaves
- 450ml double cream
- 200ml full fat milk
- 100g sugar (caster sugar if possible)
- 1tbsp vanilla extract

For the strawberries:

- 1 punnet strawberries
- 1 ½ tsp cornflour
- 50 g sugar (caster sugar if possible)
- 6 ramekins or similar
- 1 tub with lid

### Method

Put the gelatine leaves in a small bowl of cold water to soften – this will take about 5 mins.

Pour the cream, milk and sugar, vanilla into a pan.

Heat gently until hot, but not bubbling.

Remove the gelatine leaves from the water, squeeze out any excess liquid then add, one at a time, to the hot cream.

Stir until dissolved.

Leave to stand for 20-30 mins until cooled.

Strain the mixture through a sieve into 6 serving glasses, then chill for at least 3 hrs.

Toss the strawberries with the cornflour and sugar in a saucepan.

Place over a medium heat and cook for 4-5 mins, until the released juices thicken and the strawberries soften.

Set aside to cool.

Once completely cooled, top the set panna cottas with the strawberry mixture.

Chill until ready to serve.