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PREP: 25 min + Chilling
COOK:
SERVES: 6

Vanilla Bean Panna Cotta

Smooth and creamy with a double hit of vanilla, this traditional Italian dessert is the perfect end to a summer dinner party. Serve with sweet blackberry compote for a splash of colour!

Ingredients

Panna Cotta

3 tsp powdered gelatine
1/3 cup (80ml) warm water
1 cup (250ml) pouring cream
1 cup (220g) caster sugar
1 tsp Queen Celebrating 120 Years Pure Vanilla Extract
1 tsp Queen Vanilla Bean Paste
1½ cups (375ml) milk
1½ cups (375ml) buttermilk

Blackberry Compote

1 cup (125g) frozen blackberries

Method - Panna Cotta

STEP 1

Lightly grease six deep-fluted tart tins. Sprinkle gelatine into a bowl of warm water and set aside to allow gelatine to absorb.

STEP 2

Combine cream, sugar, Vanilla Extract and Vanilla Bean Paste in a saucepan over medium heat, stirring until sugar has dissolved. Bring to boil and whisk in gelatine, mixing until smooth. Remove from heat and strain into a bowl. Stir through milk and buttermilk. Pour mixture into tins and refrigerate for at least three hours until set or overnight.

Method - Compote

STEP 1

Combine blackberries, lemon juice and sugar in a small saucepan over medium heat, stirring constantly until sugar has dissolved. Let the mixture simmer until berries are soft and mixture has thickened, about 10 minutes.

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Ingredients

1 tbsp (20ml) lemon juice

1/4 cup (55g) caster sugar

Method - Compote

STEP 2

Turn panna cotta out onto plates and spoon with blackberry compote to serve.

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