

PREP: 25 min + chilling
COOK:
SERVES: 6

Layered Jelly Pannacotta

A layer of sweet-tart cranberry juice, studded with raspberries, on top of a layer of silky, creamy pannacotta, these are such a simple, elegant vegetarian dessert!

Ingredients

1 cup (250ml) cranberry juice
3/4 cup (95g) raspberries
1 1/2 cup (375ml) whole milk
1/2 cup 125ml) heavy cream
2 sachets Queen Jel-it-in
1/4 cup (55g) sugar
1 tsp Queen Vanilla Bean Paste

Method

STEP 1

Dissolve one sachet of Queen Jel-it-in in the cranberry juice, then pour into a saucepan. Heat until mixture starts to bubble.

STEP 2

Divide the raspberries between 6 ramekins, then pour the cranberry mixture over the top. Leave to cool on the bench then refrigerate for at least 3 hours.

STEP 3

Dissolve remaining sachet of Queen Jel-it-in in 200ml of the milk, then pour it into a saucepan. Add the rest of the ingredients and heat, stirring, until the mixture starts to bubble.

STEP 4

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Method

Pour the mixture evenly in the panna cotta moulds, over the top of the jelly, and leave to come to room temperature. Chill for at least 3 hours. Invert onto plates to serve.

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