



PREP: 15 min +
chilling
COOK:
SERVES: 4

Rosewater Panna Cotta

Scented with delicate rosewater and fragrant vanilla bean, these stunning panna cottas are a perfect dessert to finish off a dinner party. The pink ombré effect happens as if by magic, but is actually due to the fat content in the cream!

Ingredients

2 tsp vegetable or melted coconut oil
2 tsp gelatine
1 tbsp boiling water
1 ½ cups (375ml) full cream milk
½ cup (125ml) thickened cream
¼ cup (55g) sugar
1 tsp Queen Organic Vanilla Bean Paste
½ tsp Queen Natural Rosewater Essence
Queen Rose Pink Food Colour

Method

STEP 1

Lightly oil the base and sides of 4 ramekins or dariole moulds.

STEP 2

In a small bowl sprinkle gelatine over boiling water, mix well, then set aside to bloom.

STEP 3

Combine cream, milk, sugar and Vanilla Bean Paste in a saucepan. Stir over low heat until mixture just begins to simmer. Add Rosewater Essence, a few drops of Rose Pink Food Colour and bloomed gelatin and mix until fully dissolved. Remove from heat.

STEP 4

Divide mixture between moulds. Cool to room temperature, then chill for at least 3 hours.

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Method

STEP 5

Invert panna cottas onto plates to serve. Garnish with dried rose petals, available from delis and specialty stores.

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