



PREP: 15 min +  
chilling  
COOK:  
SERVES: 4

## Vanilla Panna Cotta Recipe

This classic Italian Panna Cotta recipe is simple yet perfectly delicious. Silky smooth and flecked with vanilla bean seeds, it makes the ideal light dessert to finish off any meal!

### Ingredients

2 ½ tsp Gelatine  
1 tbs Boiling Water  
2 cups (500ml) pure or thickened cream  
¼ cup (55g) sugar  
1 tsp Queen Organic Vanilla Bean Paste

### Method

#### STEP 1

Lightly oil 4 ramekins or dariole moulds.

#### STEP 2

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

#### STEP 3

Combine remaining ingredients to saucepan, and heat while stirring, until the mixture just starts to simmer, add bloomed gelatin and mix until fully dissolved. Remove from the heat.

#### STEP 4

Divide the mixture between panna cotta moulds and leave to come to room temperature and then chill for at least 3 hours.

#### STEP 5

Why not take a photo and share your version with us.  
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit [queen.com.au](http://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.



## Method

Invert panna cottas onto plates to serve. Serve with berry coulis if desired.

Why not take a photo and share your version with us.  
Tag **#queenfinefoods** on Instagram or post to our [Facebook](#) page.

Visit [queen.com.au](http://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.