

Vanilla Bean Panna Cotta

Skill level: Beginner

Prep time: 20 mins

Total time: 4-8 hrs.

Servings: 5-6

Ingredients:

1/4c cold water, in a heat resistant cup or bowl

1 envelope (2 ½ t) unflavored gelatin

3 c heavy cream

½ sugar

½ vanilla bean, split and seeds scraped out

Toppings and garnish of your choice

Directions:

1. Spray teacups, ramekins, or parfait glasses lightly with oil spray, set aside on a tray for easy handling.
2. Sprinkle gelatin over cold water. Set aside and allow water to absorb gelatin ("blooming").
3. In a medium sized pot, combine cream, sugar, vanilla seeds, and bean and bring just to scalding point over medium high heat while stirring constantly. Remove from heat.
4. Heat bloomed gelatin in microwave or over low heat just until melted. Add to heated cream mixture; mix well. Pour mixture through a fine sieve into bowl or heat proof pitcher to strain out any lumps and vanilla bean.
5. Pour into prepared cups and refrigerate uncovered until no longer steaming. Cover loosely with plastic wrap and chill until set; 4 hours-overnight.
6. Serve topped with desired fruit, sauces, preserves or liquor.

Enjoy!

