

Classic Vanilla Panna Cotta

Serves: 6 | **Prep Time:** 20 Min | **Cook Time:** 15 Min | **Difficulty:** Easy



INGREDIENTS

- 1 pint (16 oz or 500 ml) of Heavy Cream
- 1 Vanilla Bean Pod
- 3 ounces (80 g) of granulated Sugar
- 1/4 ounce (8 g) of Gelatin Sheets

NOTES

My favorite topping is a coulis made from *frutti di bosco*. This is a sweet berry-filled sauce that includes: blackberries, raspberries, red currants and even blueberries.

DIRECTIONS

1. Add the gelatin to cold water and allow it to bloom for 15 minutes.
2. Slice the vanilla bean lengthwise and scrape out the seeds with a knife.
3. Add the cream, sugar, vanilla bean seeds and the pod itself to a pan and bring to a boil.
4. Continue to stir the cream mixture to ensure it doesn't scald or burn. When it is lightly boiling and the sugar has dissolved completely, pour the mixture through a fine mesh sieve and return it to the pan off the heat.
5. Remove the gelatin from the water and squeeze any water out of it. Add it to the cream mixture and stir to dissolve the gelatin.
6. When the gelatin has dissolved, pour the mixture into the forms you chose. I used a silicone muffin pan, but any tapered cup will work.
7. Chill the cups in the refrigerator for at least 8 hours or overnight.
8. Remove the panna cotta from the form, put on a plate and pour your favorite topping all over it.