
Vanilla Pannacotta

INGREDIENTS

300ml cream
300ml milk
100g caster sugar
3 gelatine leaves
1 vanilla bean

METHOD

- Place cream, milk, sugar and vanilla bean (podded) into a pot. Bring to a simmer. (Do not boil - you are just warming up mixture so that gelatine can dissolve.
- Place gelatine in cold water and let it soften.
- Once mixture is brought to a simmer and gelatine has softened, combine and whisk until gelatine has dissolved.
- Pour into moulds and let it set in the fridge for roughly 2 hours. Then, it's ready to eat.