

Panna Cotta with Fruit Topping

Ingredients

- 3 Tbsp cold water
- 4 tsp gelatin
- 3 cups heavy cream
- 1 cup whole milk
- 1/2 cup granulated sugar
- Pinch salt
- 2 tsp vanilla extract
- Fruit of choice (berries, pomegranates, chopped pears, orange, or mandarin slices)

Instructions

1. Pour water into a bowl, sprinkle gelatin on the water and mix right away. Let rest for at least 5 minutes.
2. Fill a very large bowl with a few cups of ice and enough cold water to come about halfway up the bowl.
3. Meanwhile in a large saucepan heat heavy cream, milk, sugar and salt to a simmer stirring frequently to dissolve sugar. Remove from heat once it simmers.
4. Heat gelatin mixture in the microwave on high power for 10 - 15 seconds to melt mixture to liquid form and pour into cream mixture and stir for 30 seconds.
5. Set saucepan over ice bath in large bowl and stir until it's cool to the touch. Stir in vanilla.
6. Divide mixture among 8 (6 oz.) ramekins (or use wine glasses/dessert cups), adding about 1/2 cup to each.
7. Cover with plastic wrap and refrigerate until set, at least 4 hours.
8. You can serve right from the cups or to unmold run a thin sharp knife around the inside edge of the ramekin then dip the ramekin in very hot water for about 5 - 10 seconds (be sure not to let water flow over top!).
9. Then using fingertip gently pull the panna cotta from the inner edges to help peel it away from the sides, then invert onto dessert plate and tap to help unmold.
10. Top with fruit or berry sauce