

Ingredients needed for: ____/____/____ Name:

PANNACOTTA

Ingredients

2g gelatine leaves
50ml whole milk
100ml double cream
1 tsp vanilla extract or 1 vanilla pod
35g caster sugar

Equipment

Small bowl
Scales
Jug
Saucepan
Silicone spatula
Teaspoon
2 Ramekins
Tray
Sieve

Method

1. Weigh out all of the ingredients accurately, including the liquids. Please weigh these using the scales (do not measure by volume).
2. Place the 2g of gelatine leaves in a jug and cover with the milk. Leave to soften.
3. Place the cream, sugar and vanilla into a pan and bring to simmer – do not boil over. Gently stir until the sugar has dissolved.
4. Remove from the heat and add the milk and softened gelatine.
5. Stir well to ensure all of the gelatine has dissolved.
6. Pass through a sieve into a jug.
7. Divide the mixture equally into the ramekins and place onto a tray. Place in the fridge to set. (This will take a few hours).
8. To serve, dip the ramekin quickly into a bowl of warm water to loosen to pannacotta, and turn onto a serving plate.