

## Strawberry Panna Cotta



**Serves 6**

**Prep 30 mins**

**Cooking 25 mins**

**Easy**

### Ingredients

#### For the panna cotta

3 gelatine leaves  
450ml double cream  
200ml whole milk  
100g white caster sugar  
1 vanilla pod

#### For the strawberries

400g strawberries, hulled & halved, or quartered  
if very large  
1½ tsp cornflour  
50g white caster sugar

1. For the panna cotta, put the gelatine leaves in a small bowl of cold water to soften – this will take about 5 mins. Meanwhile, pour the cream, milk and sugar into a pan, split the vanilla pod, scrape out the seeds and add, along with the pod, to the cream mixture. Heat gently until hot, but not bubbling. Remove the gelatine leaves from the water, squeeze out any excess liquid then add, one at a time, to the hot cream. Stir until dissolved. Leave to stand for 20-30 mins until cooled – the vanilla pods should be suspended in the liquid by this point. Strain the mixture through a sieve into 6 serving glasses, then chill for at least 3 hrs.
2. Toss the strawberries with the cornflour and sugar in a saucepan. Place over a medium heat and cook for 4-5 mins, until the released juices thicken and the strawberries soften. Set aside to cool. Once completely cooled, top the set panna cottas with the strawberry mixture. Chill until ready to serve.