

Yoghurt Vanilla Panna Cotta with Summer Fruits



Serves 6 **Prep 20 mins**

Refrigeration 3 h

Easy

Ingredients

4 gelatine leaves
30 caster sugar
4 tbsp milk
600g natural yoghurt
2 tsp vanilla extract

To serve

200g strawberries, hulled
2 squeezes lemon juice
1 tbsp icing sugar
200g raspberries
100g blueberries

1. Soak the gelatine leaves in cold water in a shallow dish
2. Put the caster sugar and milk in a small pan and stir over a low heat until the sugar has completely dissolved. Bring up to the boil, then take off the heat. Take the gelatine out of the water and stir into the hot milk. Leave to cool for 10 minutes. Beat in the yoghurt and vanilla extract and pour into 6 small moulds.
3. Chill until set (about 3 hours)
4. To make the sauce, puree the strawberries with the lemon juice and icing sugar. Sieve to remove the pips. Mix the raspberries and blueberries in a separate serving bowl.
5. To serve, dunk each mould into warm water for about 10 seconds, swiftly dry the base, then turn the panna cotta out on an individual plate.
6. Spoon the strawberry sauce around each pudding. Add the summer fruits and serve.

