

Vanilla Panna Cotta with Assorted Fruit Garnish

(ie mango, raspberries, blueberries, kiwi, etc.):

1 Tbsp gelatin

½ cup milk

3 cups whipping cream

½ cup milk

½ cup sugar

1 tsp vanilla

In large bowl, add gelatin to cold milk and let soften. In saucepan, combine whipping cream, milk, sugar and vanilla and bring to a boil. Pour over gelatin mixture and stir until completely dissolved. Set bowl over very cold water and chill ½ hour, stirring occasionally, until almost set. Pour mixture into 8 individual ½ cup ramekins and store in refrigerator. Cover with plastic wrap if making the night before.

To serve, quickly dip ramekins in warm water to loosen sides. Invert onto individual serving plates and shake to release. Cut fruit into small pieces and arrange on each plate around panna cotta.