

Vanilla Bean Panna Cotta

Ingredients

2 1/2 t Unflavored Gelatin (1 envelope)
1/4 c Milk
2 c Heavy Cream
1/4 c Sugar
1 Vanilla Bean
1/2 t Vanilla Extract

Instructions

1. In a large bowl, sprinkle the gelatin over the milk and whisk. Let stand for about 2 minutes to soften the gelatin.
2. In a saucepan over medium heat, stir together the cream and sugar. Using a small, sharp knife, split the vanilla bean in half lengthwise. Using the tip of the knife, scrape the seeds from the vanilla bean into the cream. Add the vanilla bean pod to the cream. Heat, stirring occasionally, until small bubbles appear around the edges of the pan.
3. Remove the vanilla bean pod. Slowly add the warm cream to the gelatin mixture, whisking constantly until completely dissolved. Pour the mixture into four 3/4-cup ramekins, dividing it evenly. Cover and refrigerate for at least 4 hours or up to

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overnight.

4. When ready to serve, run a small knife blade around the inside of each ramekin to loosen the panna cotta, then invert each ramekin onto a dessert plate. Arrange the berries around the panna cotta and serve immediately.