



Vanilla Panna Cotta  
with Red Berry Compote



## Vanilla Panna Cotta with Red Berry Compote



### Ingredients

**Serves:** 4 people

For the panna cotta:

- 3 gelatine leaves
- 250ml/9fl.oz milk
- 250ml/9fl.oz double cream
- 1 vanilla pod split lengthways (scrape seeds out and keep separate)
- 25g/1oz sugar

For the compote:

- 175/6oz sugar
- 175ml/6fl.oz water
- Splash of cherry liqueur
- 400g/12oz mixed red berries

To garnish:

- 4 sprigs fresh mint
- Icing sugar to dust

#### For the panna cotta:

- 1:** Soak the gelatine leaves in a little cold water until soft.
- 2:** Place the milk, cream, vanilla pod, vanilla seeds and sugar into a pan and bring to a simmer. Remove the pod and discard.
- 3:** Squeeze the water out of the gelatine, add to the pan and take off the heat. Stir until gelatine dissolves.
- 4:** Divide mixture among four ramekins and leave to cool.
- 5:** Transfer to fridge and wait until set (minimum one hour).

#### For the compote:

- 1:** Place the sugar, water and cherry liqueur into a pan and bring to the boil. Reduce the heat and simmer until the sugar has dissolved.
- 2:** Take the pan off the heat and add half the red berries.
- 3:** Using a hand blender, blend the sauce until smooth.
- 4:** Pass the sauce through a sieve and stir in the remaining fruit.

#### To serve:

- 1:** Turn each panna cotta out onto a serving plate.
- 2:** Spoon the sauce over the top and garnish with a sprig of mint. Dust with icing sugar.



**Zest**  
Caterers