

PANA COTTA WITH BERRY COMPOTE



Prep: 10 Mins
Cook: 40 Mins +
cooling



Servings: 2

Ingredients:

- 1/2 vanilla bean
- 1/3 cup extra light thickened (heavy) cream
- 1 tbs caster (superfine) sugar
- 3/4 tsp gelatine
- 2 tbs boiling water
- 1/2 cup skim-milk yogurt
- 2 1/2 cup (125ml) moulds
- 1 cinnamon stick
- 1/2 cup frozen or fresh mixed berries
- 1 tbs caster (superfine) sugar

Method:

1. Scrape seeds from half a vanilla bean into small saucepan, discard bean. Add cream, 1 tablespoon caster sugar to pan, cook, stirring, over low heat, about 5 minutes or until sugar dissolves and mixture is hot. Sprinkle gelatine over 2 tablespoons of boiling water in small heatproof jug, stir until gelatine dissolves. Stir gelatine mixture into cream mixture, cool 5 minutes. Whisk yogurt into cream mixture until smooth. Pour mixture into two 1/2 cup (125ml) moulds, cover loosely with plastic wrap, refrigerate 4 hours or overnight until set.
2. To make berry compote, combine cinnamon stick, berries, 1 tablespoon caster sugar and 2 tablespoons boiling water in small bowl, stir until sugar dissolves. Cover, refrigerate until required.
3. Just before serving, turn panna cotta onto serving plates. Discard cinnamon stick from compote, serve compote with panna cotta.

