

# Berries with panna cotta



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**Preparation:** about 15 minutes  
+ chilling time  
**Cooking:** about 20 minutes  
**Serves:** 6

*If you don't have the dariole or panna cotta moulds, pour the panna cotta mixture into small glasses and serve without turning out onto plates.*

½ cup milk	2½ tsp powdered gelatine
600ml thickened cream	250g strawberries, hulled and halved lengthways
¾ cup caster sugar	250g blueberries
1½ tsp finely grated orange zest	2 tbs icing sugar
1 vanilla bean, split lengthways	2 tbs water
1 tbs boiling water	

1. To make panna cotta, place milk, cream, sugar and orange zest into a medium saucepan. Using a teaspoon, scrape vanilla bean seeds into pan then add the pod. Stir until sugar dissolves and bring slowly to the boil over medium-low heat. Simmer over low heat, stirring occasionally, for 10 minutes. Remove from heat.
2. Place boiling water in a small heatproof bowl. Sprinkle with gelatine and stir until dissolved. Set aside 3 minutes. Stir gelatine mixture into cream mixture. Strain cream mixture through a sieve into a heatproof jug. Pour into 6 x ¾ cup capacity dariole or panna cotta moulds. Place on a tray, cover and refrigerate for 5 hours or overnight until set.
3. To cook berries, place strawberries, blueberries, icing sugar and water into a medium saucepan. Bring to the boil over medium heat, simmer for 2-3 minutes until glossy. Transfer to an airtight container and chill until ready to serve.
4. To serve, dip the base of each mould into hot water for a few seconds. Run a knife around the edge and turn the panna cotta out onto serving plates. Serve with berries.

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