



VANILLA PANNACOTTA WITH RASPBERRIES

Prep: 20 min + Overnight setting – Serves 4 – Gluten-Free, No Carbs

400ml cream
1 vanilla pod
70g sugar
3 sheets of gelatin
200ml full-fat milk, room temperature

2 Auchan frozen raspberry coulis sachets (100g)
1 punnet of raspberries

Put the cream in a saucepan. Cut open the vanilla pod and scrape out the seeds. Add the seeds and pod to the pan with the sugar.

Put over a medium heat and bring to a simmer while stirring. As soon as the liquid simmers, remove from the heat.

Meanwhile, soak the gelatin sheets in cold water for 5 minutes. Drain and squeeze out any excess liquid.

Remove the vanilla pod from the cream.*

Add the soaked gelatin to the cream, and stir until the gelatin has dissolved.

Pour the cream into a jug and add the cold milk and stir.

Pour the cream mix into 4 x 200-ml verrines, leaving a little space at the top for the raspberry coulis. Cover with cling film and refrigerate overnight to set.

Defrost the raspberry coulis in the fridge overnight.

The next day, remove the cling film from the pannacottas.

Distribute the raspberry coulis over the pannacottas, then decorate with fresh raspberries and serve.

*Don't throw away the pod! Rinse it with some water and dry overnight on a teatowel. The next day, stick it in a jar of sugar and leave to infuse for a few weeks to make your own vanilla sugar.

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