

PANNA COTTA



INGREDIENTS

BC Whipping Cream	1 L
BC Homogenized Milk	500 ml
Granulated Sugar	170 g
Vanilla	15 ml
Gelatine	15 ml

DIRECTIONS

1. Pour the B.C. milk into a bowl and sprinkle gelatine on the top. This will allow the gelatine to rehydrate. (Bloom)
2. Combine the cream, sugar and vanilla in a pot and scald over medium low heat. Do not boil.
3. Whisk in the milk and gelatine mixture.
4. Pour into desired serving dishes.
5. Cover with plastic wrap and place in the refrigerator for at least 4 hours or until completely set.



CHEF'S TIP

This dessert can be made the day before your event.