



Raspberry Panna Cotta

Ingredients

120ml milk
1 tsp gelatine powder
60gm caster sugar
300ml cream
35g (1 packet) Fresh As Raspberry Powder
Fresh As Raspberry Whole (to serve)

Method

Place milk in a saucepan. Sprinkle the gelatine powder evenly over the milk and leave for a minute to soften and expand. Place the pan over gentle heat until the gelatine melts. Add the sugar and cream and bring just to boiling point, stirring until the sugar dissolves. Once the mixture reaches boiling point remove from the heat immediately and set aside to cool until at room temperature (approximately 30 minutes) then whisk in Fresh As Raspberry Powder until incorporated.

Pour into 4 x 1/2 cup-capacity small cups or dariole moulds. Cool completely then cover and refrigerate overnight to set. To serve, dip moulds one by one in boiling water for a few seconds. Gently invert onto plates and shake to turn out.

To Serve

Crumble a few Fresh As Whole Raspberries on top of the Panna Cotta
Makes 4

Variation

Mango and Passionfruit Panna Cotta
Replace Raspberry Powder with 10g Fresh As Passionfruit Powder and 20g Fresh As Mango Powder

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EVERYDAY GOURMET RECIPE

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