

# Panna Cotta

## Ingredients:

- 20cl milk
- 30g sugar
- 20cl single cream
- 2 gelatin sheets
- vanilla
- raspberry coulis

## Instructions

Add the sheets of gelatine to a bowl of cold water and soak for 5 mins.

Pour the milk, cream and sugar into a saucepan, and heat it.

When it comes to boil, add gelatin so that it melts.

Tip into 4 ramekins, and wait until room temperature.

Put in the fridge for at least 3 hours.

Add strawberry, raspberry or any other coulis, and serve.



Figure 1: *Bon appétit !!*

Recipe from [https://cuisine.journaldesfemmes.fr/recette/317624-panna-cotta-vanil le-framboise](https://cuisine.journaldesfemmes.fr/recette/317624-panna-cotta-vanil-le-framboise)