

## **Panna Cotta Fugo**

### **Ingredient**

- 2 cups heavy cream (400ml)
- 1 cup milk of choice (250ml)
- 4 teaspoons gelatin powder
- 1/4 cup caster sugar
- 1/2 cup strawberry jam
- 1 teaspoon vanilla extract
- Pinch of salt (optional)

### **Strawberry Sauce:**

- 1/2 cup strawberry jam
- 1/4 cup water or more, as needed
- 1 tablespoon balsamic vinegar (optional)

### **Instruction**

1. Sprinkle the gelatin over the cold milk in a small bowl. Set aside to bloom.
2. On the stovetop set to medium heat, stir the heavy cream and sugar in a pot until simmering (small bubbles). Pour in the gelatin and milk mixture, stirring well until dissolved.
3. Take the pot off the heat and add the rest of the ingredients. Stir well until smooth. Strain the mixture through a sieve into a bowl with a spout.
4. Spray your silicone molds with a non-stick spray and fill them most of the way, dividing equally between the 6 molds. If serving in glasses or ramekins, pouring the mixture directly without spraying is fine as they won't be unmolded.
5. Chill for at least 4 hours or overnight. If using silicone molds, freeze for around 1 hour before unmolding onto a serving plate to retain the shape.
6. To make the strawberry sauce, blend the jam with water and vinegar until it reaches a thick liquid consistency, then strain through a sieve. Serve the panna cotta with the strawberry sauce and fresh strawberries sliced in half. Enjoy!